



松本夏実のコミックス

ソシエル♥タイム
色パティシエール①〜⑧

リボン
毎月3日発売♥※発売日が
変わることが
あります
最新情報はインターネットでも
りぼんわくわくステーション
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松本夏実

りぼん
RIBON
MASCOT
COMICS
夢色パティシエール
★8
松本夏実

◆2088
集英社



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雑誌 43279-88

ICHIGO HAS FINALLY
STARTED AT SALON DE MARIE.
ALTHOUGH SHE'S SUPPOSED
TO BE IN THE KITCHEN, THE
MANAGER SAYS IT'S TOO
EARLY FOR HER!P

●収録作品●
夢色パティシエール ⑧
夢色パティシエール番外編



RIBON MASCOT COMICS 2088

YUMEIRO PATISSIERE [8]

Matsumoto Natsumi



○ Menu ○

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夢色
パティシエール



recette 24

YUMEIRO PATISSIERE

main characters



Amano Ichigo

Main character of this story. She transferred to this school after being scouted by Harrie. Since the grand prix, she has started working at Salon de Marie.



Vanilla

Ichigo's partner. She tends to send messages to the other sprites about Ichigo's progress.



Kashino Makoto



Chocolat



Hanabusa Satsuki



Cafe



Harrie-caramel

Currently away in France.



Muteu Ocaru

Salon de Marie's manager. Very strict.



Yemene

Salon de Marie's head waitress.



Andou Sennousuke



Caramel

The "Prince of Sweets" of St. Marie. They are friends with Ichigo. Since the grand prix, they have started taking high school division practical lessons.

- Tennouji's team won the grand prix.
- Team Ichigo's been separated.
- The boys take high school practical lessons.
- Kashino's moved up to the high school division entirely.
- Ichigo is getting used to life at Salon de Marie.



I THINK IT'S
TIME WE
EACH
DEVELOPED
OUR SKILLS
SEPARATELY



RUSH

Come
help me
over-
here!

YOU STILL
HAVEN'T
DECORATED
THE
MOUSSE
CAKE YET?

CHEF, COME
TAKE A
LOOK AT
THE OVEN

100
MADE-
LEINES
HAVE
FINISHED
BAKING.

RUSH

DEAN

MADE

They
prepare
cakes for
sale from
morning
till 10AM
when the
store
opens...

IT'S
LIKE A
WAR
ZONE
IN
THERE.

Oh boy!

The pride
of St.
Marie,
our tea
salon,
"Salon de
Marie"







Time to introduce the "tres bien" trivia of this confection ♥

ST

3

SWEETS TRIVIA♥

ECLAIR

In French, the name means "lightning." This name originates from: the lightning-shaped crack in the baked product; the surface of the chocolate glaze shines as bright as lightning; and finally because you have to eat it as quick as lightning so that the cream doesn't splurt everywhere.



Huh!?

CHU

DO
YOUR
BEST
NEWCOM
-ER~ ♡

Or they'll make
you quit

THAT'S THE
KITCHEN
STAFF'S HEAD
CHEF, KUROSHI
MAMORI.

Which
one?

A girl?

Was
that a
guy?

Just
now...



SAY,
MANAGER

THERE'S
SOMETHING
I WANT TO
ASK YOU.

Manager
Mutou...

HE'S
ALSO
IN THE
SAME
GRADE
AS ME.

EVEN THOUGH
I'M SUPPOSED
TO PART OF THE
KITCHEN STAFF,
DOES IT REALLY
TAKE THAT MUCH?

THE SENIORS
THAT WORK
THE FLOOR
SAID I'D BE IN
SALES FOR AT
LEAST A YEAR.

WHAT
IS IT?

YES.

HOW LONG
ARE YOU
GOING TO
KEEP
CLEANING?
IT'S TIME TO
OPEN!

Yes
ma'am

No...
no way~

Amano-
san!

DEPRESSED

YOU HAVE
A WHOLE
YEAR TO
DO WELL.

WELCOME!

PUSH

HERE
NEWCOMER,
TAKE THESE
TO TABLE 4
AND 7.

We recommend
the new opera.

Is that so?

What should we
get? I guess
I'll get the
strawberry
shortcake

I'll get
the most
bland ♡



YEP.

WOW,
THEY'RE
BOTH
"ANGEL'S
PUDDING"

WE
BATTLED
AGAINST
SUCH AN
AMAZING
PERSON...

Tennouji's a genius
patisserie who
was both Student
Council president
and the salon's
manager.

Tennouji's
original
pudding is
really
popular at
the Salon

YEP.



I CAN
EAT THIS
EVERYDAY

I can't get
enough
of the
sweetness

Yeah,
yeah

THIS
PUDDING
IS REALLY
DELICIOUS!



I WANT TO
HURRY AND
MAKE THEM
TOO

Sweets that
make eaters
smile

YEAH



Wrapping... I
managed to
remember a
bit

I'D LIKE
A BLUE
RIBBON
PLEASE.



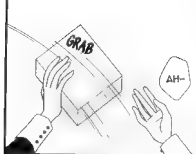
I'LL TAKE
THIS
BAKED
SWEETS
SET.

But
there's
still a
whole
year...



I'D LIKE
YOU TO
WRAP IT
UP LIKE A
PRESENT,
PLEASE.

Certainly



AH—

Huh?

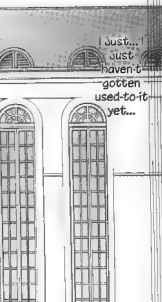
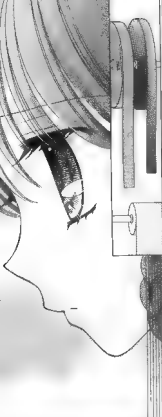
UM, LIKE
THIS AND
THEN THIS

Let's
see



THANK
YOU FOR
WAITING.

WOW,
HOW
BEAUTI-
FUL



I just... I
just haven't
gotten
used-to-it
yet...



THANK
YOU
YAMANE-
SENPA!



I DIDN'T
DO IT FOR
YOU, I DID
IT FOR THE
CUSTOMER

YOU CAN'T EVEN
DO SOMETHING
AS SIMPLE AS
WRAPPING, HOW
DO YOU EXPECT
TO ENTER THE
KITCHEN.

DON'T
MAKE ME
LAUGH.





YOU TOO,
ICHIGO-CHAN,
YOU'LL BE
ABLE TO MAKE
BETTER CAKES
AT THE SALON.

IT
SEEMS
LIKE
THEY'RE
ALL SO
ADVANCED.

THEY'RE
UNIQUE
COMPARED
TO THE
MIDDLE
SCHOOL
DIVISION.



I thought you
were just a
chocolate's
guy

Shut it



KASHINO,
KARASHIMA-
SENSEI
PRaised
YOUR PIE
LAST TIME.



TOMORROW'
S
CHAISONS
AUX POMMES
AND
SACHERTORT
E RIGHT?

It seems like I'm
the only one
lagging
behind...

The guys
certainly
have skills...



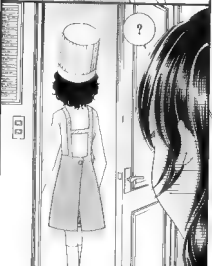


YAMANE,
WANT TO
GO TO
KARAOKE
TOMOR-
ROW?



SURE.

Yamane-
senpai
won't let
me do the
wrapping...



?



SEE
YOU ALL
TOMOR-
ROW

GOOD
WORK
TO-
DAY



SIGH TODAY
WAS TOUGH
TOO.

Sleep



Where's she
going in
that
apron...

Oh!





Piping,
marzipan,
writing...
what are
they...?

They're all
from the
front of
house...



THEY WANT
TO GET INTO
THE KITCHEN
QUICKER.

We're preparing
for
tomorrow ♡

EVERY-
ONE IS
PRACTIC-
ING WHAT
THEY'RE
BAD AT.



KUROSU-
SENPAI!
CAN I JOIN
TOO?

GO AHEAD,
EVERYONE'S
DOING WHAT
THEY WANT.

I get
it!



Hmph!

UM, ARE
THERE
REQUIRE-
MENTS TO
WORK AT
THE SALON?

You're
one lucky
girl

THEY'LL
TAKE YOU
AFTER YOU
ENTER THE
HIGH SCHOOL
DIVISION.

IT'S QUITE
THE
BARRIER

chuckle ..
that kid's an
airhead

Gyaa
how
frostra-
-ting!

CONGRATS
ON PASSING
THROUGH THE
BARRIER!

AMANO
-SAN

I've got to hurry
and get into the
kitchen for
Henrie-sensei,
since he got me
in here.



YOU'RE BEING TOO
IMPERTINENT FOR
SOMEONE WHO
CANNOT EVEN
PERFORM FRONT OF
HOUSE DUTIES
FLAWLESSLY YET.



WHAT ARE
YOU DOING
HERE?

MANA-
GER!



I'M
PRACTICING
PIPING...
COULD YOU
TAKE A
LOOK?



PUSH

I Just

Why

BESIDES,
SALON DE
MARIE
ISN'T KIND
ENOUGH

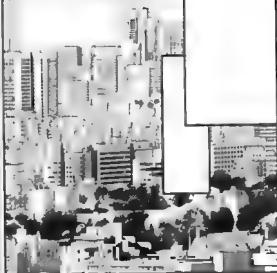
TO LET
SOMEONE
WITH SUCH
SKILL INTO
THE
KITCHEN.

DASH

OH MY,
YOU'RE A
CRUEL MAN
OSAMU-
CHAN

I just had
for her

flush



Litaxero Pulan



This
mont
want
too

Damn that
Muto, just
how
awesome
are you
then?

What's
wrong with
a patissier
practicing
to make
cakes!

That
idiot
mana-
ger!

STAB

UGH, THIS
CREAM
PUFF IS
DELICIOUS

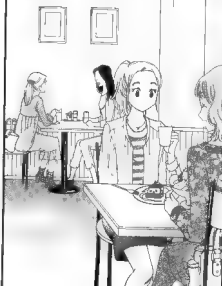
The
waiters
are kind
too...

The cake's
are
delicious
and the
shop's clean

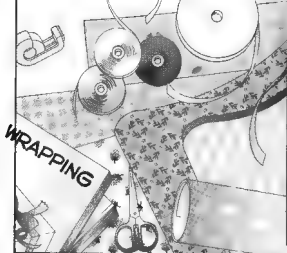
This shop
has a
pleasant
feel...

YESH
PLEASE.

WOULD
YOU LIKE
A REFILL
OF
COFFEE
MISS?







ICHIGO,
WHAT ARE
YOU GOING
TO DO WITH
ALL THESE
PURCHASES?

GOT IT!

SPECIAL
TRAINING ON
WRAPPING. TIME
ME, VANILLA.

WRAPP



You can
do it
Ichigo!

DONE!

6
MINUTES,
55
SECONDS

PLACE
THE BOX
HORIZON-
TALLY ON
TOP

LET'S
SEE

HOLD IT
LIKE THIS-

How can I
be able to
wrap like
that?

THANK
YOU FOR
WAITING

I wrapped this
in 20 seconds

How
can I



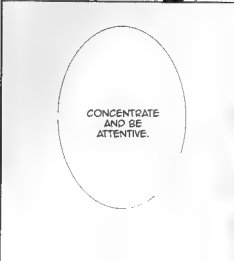
UM
CHIEF,

YES, I
PRACTICE
BUT I CAN'T
DO IT FAST
ENOUGH.

THE
TRICK TO
WRAPPING
QUICK AND
NICELY?



NOTHING
BUT
PRACTICE,
OBVIOUSLY.



Yamane-
senpai

IF YOU DON'T
CONCENTRATE
YOU'LL NEVER
REMEMBER IT.

YOU MUST
ALSO BE
CAREFUL
NOT TO
MAKE THE
CUSTOMER
WAIT.

YOU HAVE TO
WRAP WITH
THE FEELING
OF LETTING
THEM BRING
THE CAKES
HOME EVEN 1
SECOND
SOONER

I REALLY
APPRECIATE
THE ADVICE!

THANK YOU
VERY MUCH.

Manager!!

YOU'RE
FINALLY ABLE
TO SAY
CHIEF-LIKE
THINGS.

That's just my
second-handed
opinion though

I'd be more
troublesome
to let you
look around
nearby in
the shop



Don't be impatient,
I can do
this.



WEL-
COME



I'll take it
one step
at a time



If I do



AMANO-SAN,
I'LL LEAVE
THE
WRAPPING
TO YOU



I WANT TO
SEND IT TO
MY GRAND-
DAUGHTER,
PLEASE
WRAP IT IN
SOMETHING
CUTE.

UNDER-
STOOD.



I'LL
TAKE IT.

THE
STRAW-
BERRY
COOKIE
SET
LOOKS
CUTE



Yamane-
senpai

Y-YES

DON'T
MAKE THE
CUSTOMER
WAIT



I DID IT
WITH THE
IMAGE OF A
STRAWBERRY
IN MIND.

THANK YOU
FOR
WAITING.



PINK PAPER
WITH RED
POLKADOT
LACE RIBBON!!
MY GRAND-
DAUGHTER
WILL LOVE
THIS



WOW,
HOW
CUTE!



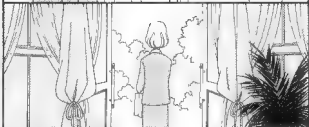
YOU...



YOU'RE
DIFFERENT
NOW, YOU'VE
GOTTEN
QUICKER.
PRACTICED
QUITE A LOT
HAVEN'T
YOU?



**T-THANK
YOU
VERY
MUCH**



QUIET!

But your
voice is
just as...

SORRY!

**Your voice
is too loud
Amano-san!**



HURRY AND
GO TAKE THE
CUSTOMER'S
ORDERS.

YOU
TWO,



EH-

GEEZ, YOU
IDIOT, I GOT
SCOLDED
BECAUSE OF
YOU.



AMANO,
YOU HAVE
PERMISSION TO
STAY BEHIND
AND PRACTICE
FROM NOW ON.

whoosh



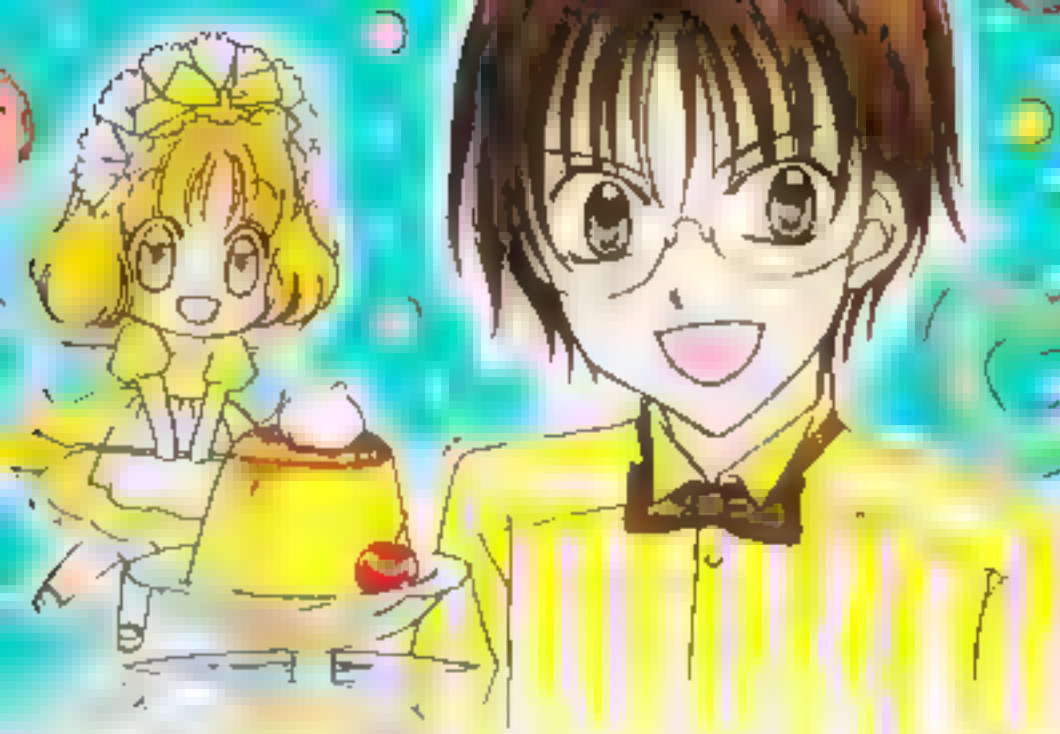
WHAT DID
THE
MANAGER
SAY JUST
NOW?

HE SAID
IT'S OK
TO
PRACTICE



Amano-
san!





Yumeiro Patissiere

chapter 24

SHOCKS: TRANSLATOR, TYPESETTER, Q/C
KIARA: CLEANER

~~~~~

~~~~~

~~~~~



夢色パティシエール

recette 25

**FUN!** ♪

**FUN!** ♪



FAMOUS SCENE FROM THE ANIME OP "YUME NI YELL/ PATISSIERE"  
THE SWEETS SPIRITS HAVING FUN DANCING ♥ SO CUTE ♥



GOOD  
MORNING!

I'VE  
ENTERED  
THE THIRD  
YEAR OF  
MIDDLE  
SCHOOL.



3 MONTHS  
IN, I'VE  
GOTTEN  
USED TO  
THINGS AT  
SALON DE  
MARIE

You're  
making it  
difficult  
to eat

You got  
break on  
your cheek

HOW IS  
IT? MY  
NEWEST  
CREATION



think?

FREEZE



## スイートベア♥

★4

Kouglof

With lots of raisins or almonds mixed into the batter, it's a French confection baked in the shape of a crown. Legend says this confection came from the three enlightened men heading towards Israel who stayed at a potter's house, and to thank him, baked this with the potter's "Kugel"





I THINK  
THAT WILL  
ACCENT  
THE  
TASTE

THAT AND THE  
CHOCOLATE  
TASTES LIKE  
THE ONE USED  
IN "OPERA  
VERT"... DID  
KUROSHI-  
SENPAI MAKE  
THAT TOO?



HOW ABOUT  
USING PINEAPPLE  
CONFITURE WHILE  
KEEPING THE  
MINT MOUSSE  
AND CHOCOLATE  
CREAM?



THE  
PINEAPPLE  
CONFITURE  
SOUNDS  
GOOD  
DON'T YOU  
THINK?

thought of  
it when I  
went to that  
open air  
concert with  
Osamu-chan

SHE'S REALLY  
KNOWLEDGE-  
ABLE. "OPERA  
VERT" IS  
INDEED MINE



GASP



Please  
excuse me

DASH

AH!



SORRY! I  
JUST WENT  
AND TOOK A  
BITE WITHOUT  
ASKING!



Pay  
attention  
to the  
manager  
now  
♥

QUIET DOWN,  
WE WILL NOW  
START THE  
MORNING  
MEETING.

NOISE

NOISE



YEAH...  
THOSE TWO  
CONSULT  
EACH OTHER  
TO MAKE  
NEW CAKES...

THE  
MANAGER  
AND CHEF  
KUROSU  
GET  
ALONG  
PRETTY  
WELL



KIND OF  
REMINDS ME  
OF TEAM  
ICHIGO



I have  
regular  
classes with  
Andou-kun  
and  
Hanabusa-  
kun, but...

...since we  
entered  
the next  
grade,  
everyone's  
become  
scattered

Kashino  
skipped into  
the high  
school  
division  
entirely



Even though  
Kashino said  
that, it's  
kind of  
lonely...

I THINK IT'S  
TIME WE EACH  
DEVELOPED OUR  
SKILLS  
SEPARATELY



I'D LIKE TO  
HAVE THOSE  
WITH DETER-  
MINATION  
AND TRUE  
STRENGTH TO  
TRANSFER TO  
THE KITCHEN

EVERYONE  
WHO AIMS  
TO STEP  
UP

AS THE  
SCHOOL YEAR  
CHANGES,  
NEW STAFF  
WILL ALSO  
SWARM  
SALON DE  
MARIE...



THOSE TWO  
ARE ALWAYS  
PRACTICING  
AFTER ALL.

Good  
for  
you.      Congrats

I see, as long  
as you  
persevere,  
you can  
enter the  
kitchen.

YOU TWO WILL  
MOVE FROM  
THE FLOOR  
AND  
TRANSFER  
INTO THE  
KITCHEN.

TODAY WE'LL  
IMMEDIATELY  
HAVE  
MARIOKA-  
KUN AND  
TSUNODA-  
SAN,

WOW



ALL RIGHT,  
I'M NOT  
GOING TO  
GIVE UP  
EITHER!

AMANO-  
SAN, YOU'RE  
TOO LOUD.





HA... I  
THOUGHT  
I'D  
PRACTICE  
PIPING...

ICHIGO,  
WHAT ARE  
YOU  
GOING TO  
PRACTICE  
TODAY?



At any rate I'll  
continue  
practicing  
until the next  
chance  
comes!!



TRY MAKING  
CUSTARD.



DON'T SAY  
SOMETHING  
SO STINGY  
ABOUT  
SALON DE  
MARIE'S  
STUFF.



KUROSU-  
SENPAI, UH,  
IS IT OKAY  
FOR ME TO  
USE THE  
EGGS?





G-GOT  
IT



OUR  
EGGS ARE  
CERTAINLY  
TOP  
GRADE.

I WON'T  
FORGIVE  
YOU IF YOU  
FAIL ♡

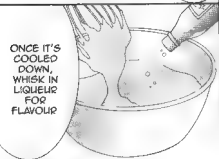
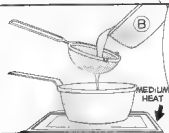
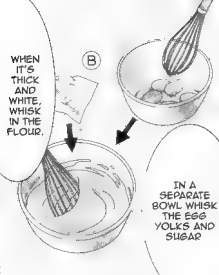
POKE!



YEAH, IT'S THE  
FOUNDATIONS  
OF CREAMS IN  
CONFECTION  
MAKING.

I've made  
custard  
countless  
times so I'll  
be okay

IN FRENCH,  
CUSTARD IS  
CALLED CREME  
PATISSIERE  
(PASTRY  
CREAM).





KUROSU-  
SENPAI,  
PLEASE  
TRY THIS.



O-  
OKAY.

HM... TRY  
MAKING IT  
AGAIN  
TOMORROW.

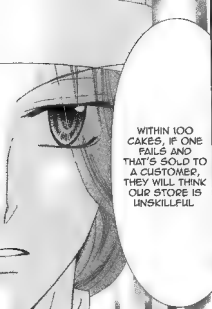


OI, SHE'S  
BEEN  
MAKING  
THAT FOR  
THREE  
DAYS NOW.

THIS IS  
BAD, SHE  
MIGHT GET  
IN BEFORE  
WE DO

He didn't  
mention a  
thing  
about the  
taste...

I wonder if  
it tasted  
good to  
him...



WITHIN 100  
CAKES, IF ONE  
FAILS AND  
THAT'S SOLD TO  
A CUSTOMER,  
THEY WILL THINK  
OUR STORE IS  
UNSKILLFUL



H-HOW  
IS IT?



YOU HAVE TO  
BECOME ONE  
WHO, IF,  
MAKES 100,  
ALL 100 ARE  
TOP GRADE.



THE TASTE  
ISN'T  
STABLE.



FIRST DAY WAS  
OKAY, FLAME WAS  
TOO WEAK THE  
SECOND DAY SO IT  
TASTED BAD, AND  
IT WAS TOO STIFF  
ON THE THIRD.



Yeah,  
that's  
for  
sure



LISTEN,  
EVERYDAY  
DIFFERENT  
CUSTOMERS  
COME TO  
SALON DE  
MARIE.



The  
strength  
of the  
heat, the  
stirring

To make  
sure it's  
consistent...

I have no  
choice  
but to  
make my  
body  
memorize  
it



So I have to  
stabilize the  
taste...



HM, THE  
TASTE  
BARELY  
SCATTERS.

KEEP IT  
UP



I'm so happy,  
so happy

I'm advancing  
bit by bit...

I WILL,  
THANK YOU  
VERY MUCH.



## IMPRESSIVE ANIME SCENE

Yumeko Patisserie will start it's second season in October. The title has been changed to "Yumeko Patisserie SP Professionals". It focuses on Ichigo and the guys who've become high school students.

This time I tried drawing a famous scene from the anime.

There was that one opening where the Sweets Spirit danced to Fun Fun but what really impressed me was the episode "The Strongest Combination in History" with Maron and Hanabusa-kun.

In that episode, Maron comes to the human world to search for a partner but as she searches around campus ready from Qjou's delusional explosion, Kashino's embarrassing secrets to Hanabusa singing in a rose bath. What choice! I loved it "heart"heart"heart"

On the broadcast day, my aunt next to me who stayed the night never saw the anime before so we watched it together.



It is a manga about cake! :3

YOU'VE BEEN  
REALLY  
CHEERFUL  
LATELY.

EH, IS  
THAT  
HOW  
YOU  
SEE  
ME?

Ah ha  
I  
GUESS  
I'VE  
GOTTEN  
USED  
TO IT

WHEN YOU  
STARTED AT  
THE SALON  
YOU WERE  
BASICALLY  
LIKE A ZOMBIE  
EVERYDAY.

I WAS  
ORIGINALLY  
TRAINED BY  
THE GUYS  
AFTER ALL.

HIGH SCHOOL DIVISION  
EXCELLENT CREATIONS



Wow, they're  
pretty

C...guys

AMAZING, THE  
SWEETS  
PRINCE'S  
CREATIONS  
SURE GAINED A  
LOT OF PRAISE  
IN THE HIGH  
SCHOOL  
DIVISION.

They're  
getting  
further  
ahead...

Their skills  
are steadily  
improving..

While I'm still  
doing the  
basics like  
custard



PLEASE  
WAIT A  
MOMENT

HERE'S  
YOUR  
CAKE SET.

Salon  
de  
Marie

WHERE'S  
MY  
ORDER?



THEY SEEM  
KIND OF  
SLOW  
TODAY...



YOU'RE  
SH-

2  
people...

CHEF,  
THERE'S  
NOT  
ENOUGH  
CUSTARD!



ON SUCH  
A BUSY  
DAY TWO  
MEMBERS  
ARE DOWN  
FROM A  
COLD.

GOD,  
YOU  
SUPER  
SADIST!

CHEF,  
OVER  
HERE!

Stress  
levels  
rising

YES,  
YES!

ARE THE  
DECOR-  
ATIONS  
FOR THIS  
OKAY  
CHEF?



I'LL DO IT!

RAISE

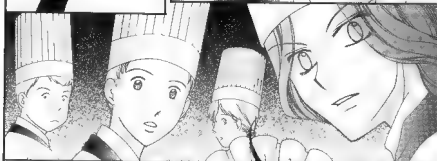
WE DON'T HAVE A CHOICE, TELL OSAMU-CHAN-



OF ALL THINGS, IT HAD TO BE CUSTARD...

YOU CAN'T BE SERIOUS-RIGHT WHEN WE CAN'T DROP OUR CURRENT WORK...

HERE, TAKE THIS



do. go ichigo

...I GUESS THAT'S A NO. THEN

JUST SAYING IT ALL OF A SUDDEN.

I MAKE CUSTARD DURING PRACTICE ANYWAYS



ALL RIGHT  
THEN,  
YOU'LL  
DO IT.

y.  
yes.

I guess  
it's  
impos-  
sible?

KNOW  
YOUR  
PLACE!

OF  
COURSE  
YOU  
CAN'T!

ICHIGO-  
CHAN, DO  
YOU HAVE  
YOUR  
COOKS'  
COAT?



I'LL HAND  
YOU THE  
STORE'S  
RECIPE.

And the  
pot too

YOU KNOW  
WHERE THE  
INGREDIENTS  
ARE RIGHT?

RIGHT?

HURRY  
ICHIGO-  
CHAN

OSAMU-  
CHAN, I'M  
GOING TO  
BORROW  
HER



30!?

MILK

LET'S SEE, 3  
LITRES OF  
MILK, 800  
GRAMS  
SUGAR

250  
GRAMS  
WHEAT  
FLOUR,  
30 EGG  
YOLKS

MILK

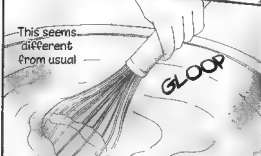


Hey, you forgot the sauce!

Sorry!

N-NO WAY, THE POT AND WHISK ARE HUMONGOUS TOO!!

Here's the mille feuille set



This seems different from usual

GLOOP



Whisk

Whisk



HUFF

HOW MANY MINUTES IS IT GOING TO TAKE FOR IT TO THICKEN.

Chef over here

Coming



CHEF, IS THE HEAT RIGHT?



MY HANDS ALREADY HURT.

swirl



I'm  
doing  
it but

It's still not  
ready...?  
It's really  
hot

My  
hands  
hurt

huff

huff



HEY! YOU  
HAVE TO  
WHISK  
FASTER OR  
IT'LL BURN!

R-  
RIGHT



GASP

AMANO!

It feels  
kind of  
far  
away...



S-  
SORRY

Wash the pot  
immediately!  
Chief Yamane,  
you'll make  
the custard



IT'S  
BURN-  
ING



I TOLD YOU  
SO! YOU  
SHOULDN'T  
HAVE BUTTED  
IN.



PLOP

PLOP

PLOP



RIGHT  
ICHIGO?

WHAT A  
MEANIE  
THAT  
SENIOR



IT'S MY  
FAULT FOR  
CHOOSING  
THE WRONG  
PERSON  
FOR THE  
JOB.



REMEMBER  
THIS, IF YOU  
MAKE A  
MISTAKE,  
ALL THE  
INGREDIENTS  
GO TO WASTE



It's the Sweets Prince by Sosot



Kyo- ♥ Ari Hisomoto's version of the  
sweets prince ♥  
Thank you~!! i'm glad there's so much  
fanart  
hatsumi

GYAAA! I  
BURNED IT  
AGAIN!

ONE  
MORE  
TIME!

It's just like  
the seniors  
said, I got  
ahead of  
myself

I'll still  
just as  
useless...



LET'S  
TRY IT

ALL RIGHT,  
I DIDN'T  
BURN IT  
THIS TIME

DON'T TALK  
TO ME RIGHT  
NOW, I'M AT  
THE MOST  
IMPORTANT  
STEP

That's a  
lot of  
egg  
shells

ICHIGO,  
YOU'RE  
STILL AT  
IT?

CHOMP

chew

It doesn't  
taste good  
at all!

WHAT THE HECK  
THIS TASTES  
LIKE SEAWEED!

IT'S CAUSE  
YOU KEEP  
USING LOW  
HEAT  
BECAUSE  
YOU'RE  
AFRAID OF  
BURNING IT

Why  
can't I  
make it  
right!

G-guys

IT'S HARD TO  
MAKE IT IN  
LARGE  
QUANTITIES

WHY ARE  
YOU GUYS  
HERE?

haha  
that's a  
lot of  
eggs

and although  
this 'have  
high blood  
and heart  
by average  
sounds '00  
'05 but the  
of product  
volume is  
very low  
regard  
effect is  
very low  
but the

HANA-  
BUSA-  
KUN

YOU'RE SO  
RESERVED  
ICHIGO-CH  
AN, IF YOU  
HAD JUST  
TOLD US  
WE WOULD  
HAVE  
HELPED.

I TOLD THEM YOU  
WERE DEPRESSED  
FROM A MAJOR  
FAILURE YOU DID  
AT SALON DE  
MARIE.

IT'S BAD TO  
RELY ON  
COMRADES...  
RIGHT?

IT'S BAD  
TO RELY  
ON  
COMRADES...  
RIGHT?

BUT-

Guys...  
even  
the  
sweets  
spirits...

LET'S  
TRY IT  
ONE  
MORE  
TIME

I MADE  
COUNTLESS  
MISTAKES  
WHEN I WAS  
BOILING THE  
AZUKI AT MY  
FAMILY'S  
STORE

OKAY

NOT  
PARTICULARLY,  
YOU CAN AT  
LEAST ASK  
FOR ADVICE

Enthusiastic  
Cautious  
Honest

A true  
idiot

1000 Gals  
served at  
the  
store

BESIDES, IT'LL  
BE  
TROUBLESOME  
IF YOU DON'T  
GET YOU TO  
IMPROVE.

EHP

They  
were  
worried  
about  
me...

Well I'm  
sorry it  
must have  
been hard  
on you

I'M GETTING  
IRRITATED  
FROM  
SEEING  
YOUR  
BLUNDERS  
EVERYDAY

Kashino,  
it's a real  
Zook  
Vanilla



YOU HAVE  
TO STIR  
THE WHISK  
AROUND THE  
ENTIRE POT.

YES...

BA-DUMP



AMANO,  
DON'T JUST  
WHISK THE  
TOP!



YOU HAVE  
TO WHISK  
IT FROM  
HERE  
PROPERLY

WHISK  
IT PRO-  
PERLY!



has it  
always been  
this big...?

H...huh?  
Kashino's  
hand



YEAH

KASHINO,  
DID YOU  
GROW  
TALLER?

THREE  
CENTIMETRES  
IN THE LAST  
THREE  
MONTHS.



W-WHAT?

STARE

It really  
is fun  
to make  
things  
together



I want to  
hurry and  
catch up  
to them...





## FACE PROFILE

"I really love  
Mitumoto-sensei's  
profile drawings!"

"The profiles are cute ♡  
Please draw a whole  
bunch of them!"  
That's too much.

Occasionally I receive  
comments on the facial  
profiles.

Well I do like them too.  
One is easy enough. If  
it's a whole bunch of  
them I think of  
Egyptian-style manga.  
And then I tried drawing  
it.

## Egyptian style

I'LL MAKE  
DELICIOUS  
CAKES

WHAT THE  
HECK IS  
THIS  
TEMPER-  
ING?

I wonder if Egyptians had  
as much trouble with this as  
I do. (^^)

You're  
telling me  
Kakizawa's  
down with  
the cold this  
time!?

HE SAYS  
HE'S GOT  
A FEVER,  
SO HE  
LEFT  
EARLY.

Salon  
de  
Marie

What?

FOR PETE'S  
SAKE, HE'S  
SUPPOSED  
TO BE ON  
CUSTARD  
DUTY TODAY

U-UM-

Everyone's  
got crappy  
immune  
systems

AMANO-SAN,  
YOU JUST  
DON'T LEARN!  
HOW MUCH  
TROUBLE ARE  
YOU TRYING TO  
CAUSE!?

PIPE  
DOWN  
YAMANE

PLEASE LET  
ME MAKE  
CUSTARD  
ONE MORE  
TIME

YES.

DID YOU  
PRACTICE  
SINCE  
THEN?

HOW  
CONFIDENT  
ARE YOU?

VERY.



THEN DO IT.  
BUT LET ME  
SAY THIS  
ONCE, THERE  
WON'T BE A  
THIRD TIME.

RIGHT!

STARE



ICHIGO.

BUT IF SHE  
FAILS HERE  
SHE'LL BE  
STUCK IN  
SALES FOR  
A YEAR.

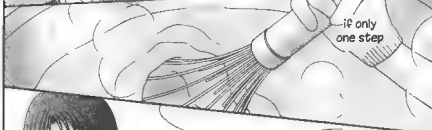
SHE'S  
GOT  
GUTS.

AS EXPECTED  
OF SOMEONE  
WHO CAME  
OUT AS BEST  
4 IN THE  
GRAND PRIX.



It's okay... if I  
do it exactly  
as I practiced,  
I'll definitely  
make it.

I want to  
move  
forward



if only  
one step



I'll live up  
to their  
support



MY  
HAND'S,  
ALREADY  
NUMB



TEST

I will  
succeed!!

SW

AH-

OUCH!

roll

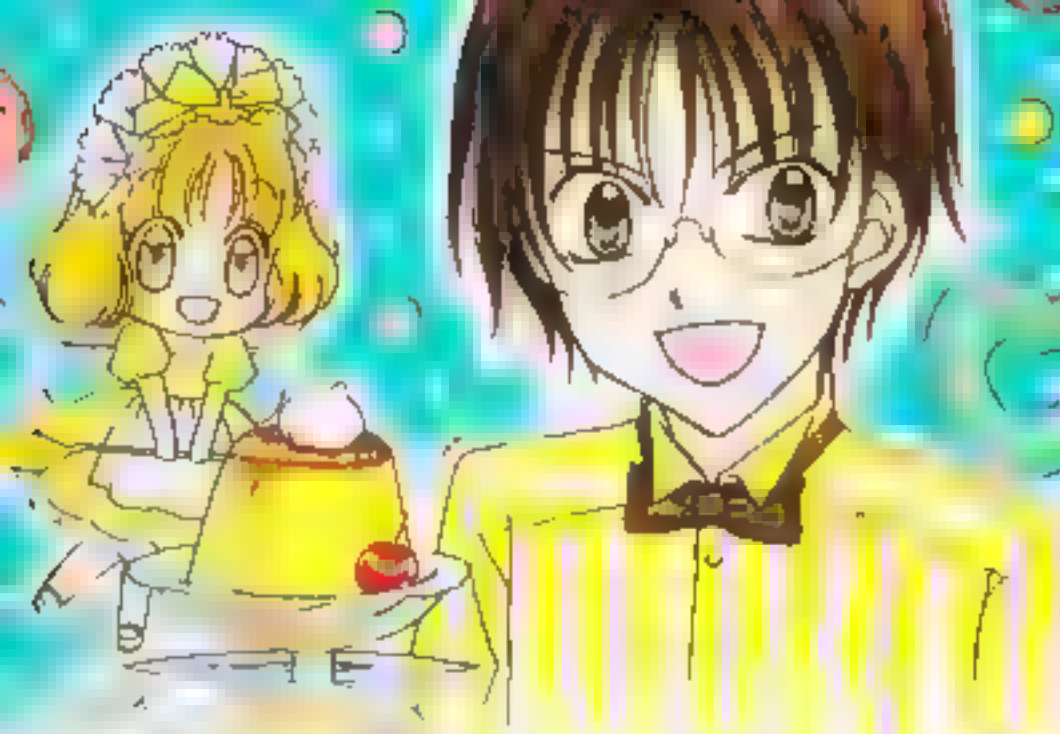
SPLAT



This was drawn by my newest staff member Tada-san ♥ Thank you for the illustration!!!

Kashino and Hanabusa look cool I wonder if they'll be like this once they become high school students. The life-size Cafe-kun in volume 7 was wonderful too.

It was great to have such quick and skillful assistants. Please favour me from now on. Let's go karaoke again soon~  
- Natsumi



# Yumeiro Patissiere

## chapter 25

SHOCKS: TRANSLATOR, TYPESETTER, Q/C  
KIARA: CLEANER

~~~~~

~~~~~

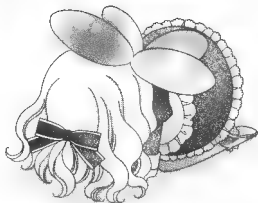
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夢色パティスリエール

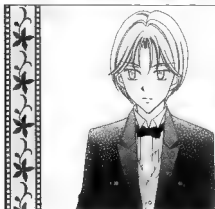
Volume 26

YOU EVEN
KNOW ABOUT
THE MOLE ON
YOUR
PARTNER'S
BUM...



Famouse scene from the anime episode, "The Strongest Pair In History"

Maron thought of partnering with Kashino who's very skillful and strong, but gave up after Chocolat boasted about their relationship (?).



MUTOH OSAMU

Age 17 Height 179

Birth ♀ Bloodtype AB

Salon de Marie's manager
Seems like a calm and
composed guy, but in reality
he is more likely to lose his
temper.
Emotionally attached to
Kurosui. His partner spirit is
Framboise

THROB

IT SEEMS LIKE
SHE OVERDID
IT WITH THE
TRAINING.

IT'S
TENDON-
ITIS.

Heavy... my
wrist is
cramping

THROB

THAT...
USE A
NEW ONE!

ICHIGO! YOU
CAN'T STOP
MOVING YOUR
HANDS

it'll burn

GR

AB



IT'S OKAY,
IT HASN'T
BURNEO.



Whisk



Both my
wrists are
numb...



I'm on my
own now.



But I have
to do this;
no one's
going to
save me
this time



On my
own...

THUMP

RIGHT .. YOU HAVE TO STIR
ALL THE WAY TO THE
BOTTOM...

YOU HAVE TO
STIR THE
WHISK SO
THAT IT GETS
EVERYTHING
IN THE POT

WHY AM I
REMEMBERI
NG THAT
NOW



I was
wrong...
although I'm
by myself

FIGHT,
ICHIGO-
CHAN!!

I'm not
alone

Everyone's
with me!!

**That's
enough!**





D-did I
mess
it up
again?

LIFT THE
WHISK UP



switch



RIGHT.

THAT IS THE
THICKNESS
OF OUR
CUSTARD.
REMEMBER IT
WELL.





IT'S
BECAUSE
YOUR VOICE
GOT
THROUGH
TO ME

YOU DID
A GREAT
JOB
EVEN
THOUGH
YOUR
HANDS
HURT



UGH-
I'M SO
NERVOUS

IT'LL
BE ALL
RIGHT



POOF!

And



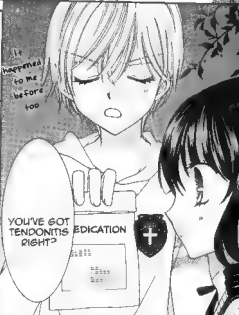
RUSTLE

Why did
Kashino
pop into
my head



EVEN
THOUGH
THE
OTHERS
HELPED
TOO









You can
have the
rest.

U-UM,
HOW'S THE
HIGH
SCHOOL
DIVISION?
ARE YOU
STILL
GETTING
FIRST PLACE
IN ALL THE
TESTS?



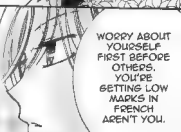
THANKS.



OBVIOUSLY, IS WHAT
I WANT TO SAY BUT,
I HAVEN'T GOTTEN
ANYTHING LOWER
THAN FIFTH PLACE



GEE!



WORRY ABOUT
YOURSELF
FIRST BEFORE
OTHERS.
YOU'RE
GETTING LOW
MARKS IN
FRENCH
AREN'T YOU.



SALON DE
MARIE TAKES
UP A LOT OF
MY TIME!

SHUT
UP!

AT THIS
RATE
YOU'LL BE
2 YEARS
BEHIND US.





I WAS SO NERVOUS FOR A SECOND, I THOUGHT KASHINO WAS GOING TO CONFESS HIS FEELINGS

THUMP



A CHANCE TO GET A PICTURE OF THAT IS VERY RARE AFTER ALL

But it's fun~

Vanilla! Stop sending messages about everything that happens to me!



I'm always flustered around him...

Even though he's a super sadist, or sometime s gentle

I THOUGHT
KASHINO WAS
GOING TO
CONFESS HIS
FEELINGS

As if







REMEMBER IT
WELL, THIS IS
THE TASTE OF
SALON DE
MARIE'S
CUSTARD

PLEASE BE
ABLE TO
MAKE THIS
CONSISTENTLY



chuckle

Does I
complimented
myself?



AMANO,
YOU WILL
START IN
THE
KITCHEN
STARTING
NEXT
WEEK.

YOU
PASS.



YOU DID IT!
CONGRATU-
LATIONS ON
ENTERING THE
KITCHEN!!!

IT'S ALL
BECAUSE OF
YOU GUYS.

THANKS

They're in the same French class



BUT, IS
SALON
DE
MARIE
REALLY
THAT
GREAT?

French



I KNEW IF
IT WAS
YOU, YOU
COULD DO
IT.



BUT IT
FEELS LIKE
I'M FINALLY
STANDING
ON THE
START POINT.

IS THIS THE
SCHOOL'S
WEBSITE?

WOW, CHEF
ADYAMA
GRADUATED
FROM HERE
TOO

WHOA,
SORRY!

What
are you
saying?

YOU
KNOW,
TAKE A
LOOK AT
THIS

YEP, A LOT OF
FAMOUS
PATISSIERS WHO
GRADUATED
FROM HERE
WORKED AT
THE SALON.

AT SALON DE
MARIE YOU
LEARN HOW
TO MAKE
CONFECTIONS
AND
MANAGEMENT
KNOW-HOW

IT'S CALLED
THE SHORTCUT
TO BECOMING
A PRO,
MORESO THAN
WINNING THE
GRAND PRIX.



AND IF YOU
CAN CREATE
SOMETHING
POPULAR LIKE
"ANGEL'S
PUDDING" IT'LL
BE ADDED ON
TO THE MENU.

Added on to
the menu? My
creation...

SALON DE
MARIE IS EVEN
MORE FAMOUS
THAN ST MARIE
ACADEMY.

FAMOUS
CRITICS
ALSO
GO
THERE

Wow...

Andou cares a
lot about his
family

IF I DIDN'T
HAVE TO HELP
OUT AT MY
FAMILY STORE
ON SUNDAY'S
I'D BE AT THE
SALON TOO.

ICHIGO-CHAN'S
THE EXCEPTION
OF ALL
EXCEPTIONS.

IS THAT
SO.

THAT'S NO
GOOD
ANDOU-KUN,
YOU HAVE TO
TAKE THE SALON
DE MARIE TEST
WHEN YOU
ENTER HIGH
SCHOOL.



I'm going
to put
more
effort
into it



Henrie-sensei

OPEN

You let me go
to such an
awesome
place...





KASHINO'S
IS
CHOCOLATE
CUSTARD.
MINE IS
STRAWBERRY
AND VANILLA
CUSTARD.

IT'S THE PIE
VERSION OF
KASHINO'S
CLOVER
CHOCOLATE.

ANDOU'S IS
GREEN TEA
AND
CARAMEL,

HANABUSA'S
IS CAFE
CUSTARD
AND ROSE
SUGAR.

Let's try
it ♡

I'll make one
too
↓

chew
BITE



GASP

THIS
CHOCOLATE
PIE IS
MISSING
SOMETHING.



.....

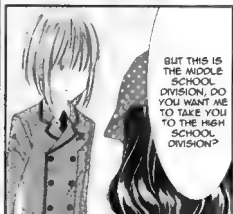
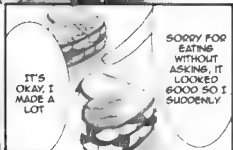


BONSOIR,
ICHIGO.

Light
purple
eyes, white
skin

W...who
is this
person?

Wow, he's
got platinum
blonde hair



DEFEATING
HIGH SCHOOL
TEAMS WHILE
STILL IN MIDDLE
SCHOOL, YOU
WON CONTINU-
OUSLY ONLY TO
BE DEFEATED
BY TEAM
TENNOUJI IN THE
SEMI-FINALS.

LEADING
THE SWEETS
PRINCES, YOU
ENTERED THE
GRAND PRIX

W-what
is he
making?

I'm going to
use some of
this

AMANO
ICHIGO,
THIRD YEAR
MIDDLE
SCHOOL.

YOU
TRANSFERRED
HERE IN YOUR
SECOND YEAR
AFTER HENRIE
LUCAS
SCOUTED
YOU.

EH .

I LIKED YOUR
TEAM'S
CREATION MORE
THAN TEAM
TENNOUJI'S
THOUGH

BUT
EVERYONE
HAD A HAND
IN IT.

I WAS
INTERESTED IN
FINDING OUT
WHAT KIND OF
HUMAN COULD
COME UP WITH
THAT.

chew

I'M ASKING
IF THE
FOUNDATION
OF THE IDEA
WAS YOURS

stuff

Wow... Just like
that, he made
something this
delicious...

JULIE-
SENSEI-

THE HARMONY
IS PERFECT, THE
CHOCOLATE
CUSTARD
CURBS THE
SWEETNESS OF
THE GANACHE
AND PIE

DELICIOUS...
YOU CHANGED
THE FIRST
LAYER INTO
GANACHE

SILENT

H...HUHP

He's
gone...

ICHIGO,
THAT
PERSON
FORGOT
THEIR
RING

OH,
YOU'RE
RIGHT.

It's
pretty

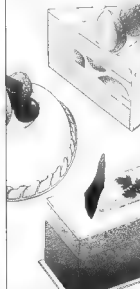
Julie-sensei said
he was in the
high school
division...

I'll try asking
Kashino
tomorrow...



A chance meeting with cake.

I'll share the drawings of the memory pictures I took of cakes. ♡



4--says drawing of cake. You know? Makes them look great.

Thank you very much. Please come over again some time. ♡



GOOD MORNING, YOU'RE EARLY.



ICHIGO-CHAN, COULD YOU GO TAKE A LOOK AT THE PEOPLE ON THE FLOOR.

That's because I'm in the kitchen starting today.





FUFU... I
THOUGHT I'D
SURPRISE
EVERYONE
AND HAD IT
MADE IN 3
DAYS.



THIS IS...



RIGHT NOW
WE'RE IN A
CHOCOLATE
BOOM RIGHT,
I THOUGHT
WE SHOULD
HAVE SALON
DE MARIE
MAKING AND
SELLING
THEM TOO



THIS
CHOCOLATE
ROOM HAS
FIXED
ATMOSPHERIC
PRESSURE
AND
TEMPERATURE,
SPECIALLY
MADE FOR
MAKING
CHOCOLATES



KASHINO
MAKOTO-KUN
AND THE
EXCHANGE
STUDENT
JULIE-KUN

Eh.



HA?
SOMEONE'S
IN THERE



THEY'RE THE
EXCLUSIVE
MEMBERS
OF THE
CHOCOLATE
ROOM



Scouted...?

I
SCOUTED
THEM WITH
THE
MANAGER

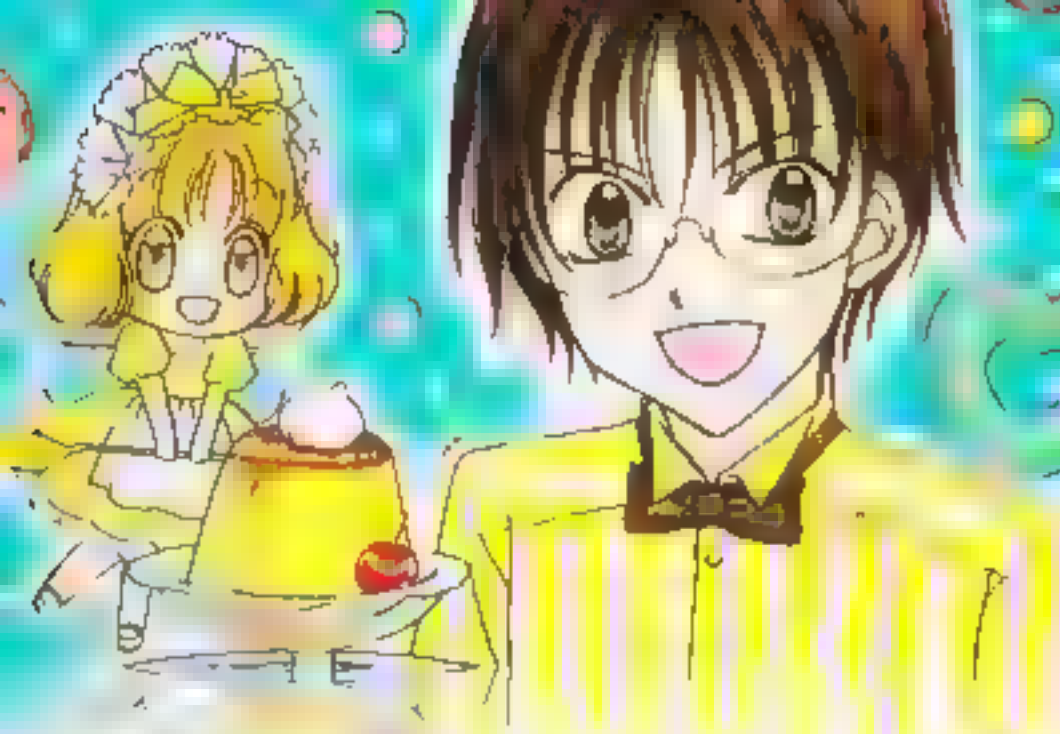


Hey isn't
that-



EEEEEH!!





Yumeiro Patissiere

chapter 26

SHOCKS: TRANSLATOR, TYPESETTER, Q/C
KIARA: CLEANER

~~~~~  
~~~~~  
~~~~~

# 夢色パティシエール

recette 27





Thank you for the cute strawberries and vanilla!

By Sasaki

Sasaki-sama, thank you for drawing so much in this time's manga and side columns! You helped me out right up to your wedding day. Urgh, I'm sorry! You're so quick at your job, and good at it. You who can draw anything has helped me out for so long.

Congratulations on your wedding! I wish you two happiness from the bottom of my heart. Please do your best in your new life and job. But if you feel like it at all, even if it's just for one day, I would be really happy if you came and helped out. Hoho! You're greatly welcomed at any time! Let's skip out on work and go karaoke again!



KUROSU MAMORU

AGE 17      HEIGHT 185  
BIRTH 3/3      BLOODTYPE B

- + SALON DE MARIE'S CHEF  
PATISSIERE
- + SPEAKS GIRLISHLY
- + LOVE RI-CHAN

THIS IS UN-  
BELIEVABLE

HEY...  
ICHIGO-  
CHAN?

BECAUSE  
THEY  
CARE  
ABOUT  
HUMAN  
DASH

THIS IS  
DEFINITELY  
NOT BECAUSE  
OF MY PERSONAL  
INTEREST THAT  
I PICKED THE  
TWO THOUGH!

dash

OH, OH, ARE  
YOU SURPRISED?  
NOW THERE'RE  
TWO MORE CUTE  
LITTLE BOYS

BANG!





..WHAT'S  
WRONG  
WITH IT,

IF YOU'RE  
GONNA  
FIND OUT  
TODAY  
ANYWAYS



KASHINO...  
WHY DIDN'T  
YOU TELL  
ME?



It must be  
that you  
were so  
lonely  
before  
right  
KASHINO

making  
chocolate  
is my  
specialty

dancing around

Yay!  
We can  
make  
cakes  
together  
again!

That's  
great!

MOVED

DON'T  
DANCE!  
IDIOT!



turn

IT IS THE  
MEANING OF  
"STUPID" AND  
"DUMB"...



IDIOT?



THAT'S  
WONDERFUL.

YOU CAN  
JUST CALL  
ME JULIE,  
BECAUSE  
WE ARE THE  
SAME AGE

BECAUSE  
OF YOUR  
HELP, THE  
PIE BECAME  
A LOT  
TASTIER

JULIE-  
SEMPAI,  
THANK YOU  
FOR YES-  
TERDAY,



What's  
with him  
and that  
cheeky  
look on  
his face



OH, YOU  
KNEW  
EACH  
OTHER?

I WAS  
THE ONE  
WHO  
WENT TO  
SEE  
ICHIGO.

I CAN'T  
BELIEVE  
WE'RE  
THE SAME  
AGE

YES, WE MET  
YESTERDAY.



I REALLY  
GET TO  
WORK WITH  
THESE  
PEOPLE...

HELLO

HE CAME  
FROM THE  
FRENCH  
CAMPUS AS  
AN EXCHANGE  
STUDENT.

HE'S JULIAN  
GATEAU,

It  
really  
is  
such  
a  
nice  
pic-  
ture  
♥

HE  
SKIPPED  
A GRADE  
JUST LIKE  
KASHINO

NICE TO  
MEET YOU,  
IDIOT  
KASHINO.

EH?

WHO'S  
AN IDIOT?!  
YOU BLOND  
BOB HEAD!

made them yesterday

AH, COME TO THINK OF IT, EVERYONE PLEASE TASTE THESE PIES

HEY, DON'T BE LIKE THIS JULIE-KUN JUST ONLY CAME TO JAPAN.

CAN THIS KIND OF GUY EVEN MAKE CHOCOLATE?

YES! YOU DON'T NEED TO HOLD BACK MANAGER

OH, IT LOOKS REALLY DELICIOUS ♡ CAN I EAT ONE?

This is the one that represents Kashino right

IT LOOKS LIKE IT REPRESENTS TEAM ICHIGO'S MEMBERS



BUT JULIE-KUN  
HELPED ME  
ADD SOME GA-  
NACHE, AND IT  
BECAME MORE  
BALANCED

THE  
CHOCOLATE  
TASTED A  
BIT BLAND  
AT FIRST,

EN, EN,  
OH! IT  
TASTES  
PRETTY  
GOOD,  
THIS PIE



JUST  
WHO IS  
THIS  
GUY...?

TASTES VERY  
GOOD... A VERY  
PROFESSIONAL  
TASTE.

THIS  
GANACHE;



YOU HAVE  
TO GET  
ALONG  
WELL.

FOR NOW, YOU  
GUYS WILL BE  
IN CHARGE OF  
MAKING THE  
CHOCOLATES.

BECAUSE  
THIS IS SUDDEN,  
IT MIGHT CAUSE  
SOME TROUBLE  
FOR YOU GUYS. BUT  
THE CHOCOLATE  
HANDLING SKILLS  
OF YOU TWO ARE  
BOTH ABOVE  
LEVEL...

I still feel  
kind of  
uncom-  
fortable



AMANO, YOU  
THOUGHT OF  
THESE PIES?

yes



OSAMU-  
CHAN?

...



chatter.

HMM...

Lina.  
What's  
that?

MOMING!

YES BUT,  
IT'S KASHINO'S  
FOUR-COLORED  
CHOCOLATE THAT  
GAVE ME THE  
INSPIRATION



MANAGER?  
WHY DID  
HE ASK  
THAT...?

ICHIGO!



OH,  
EVERY-  
ONE'S  
COME!



## きんきょう

今年はアニメ関連の  
イベントやら、サイン会  
りほん55周年イベントと  
超大忙し的一年で  
ありました

通常ペースにもどったので  
先日やっと  
前から行きたかった  
アフタヌーンティーに  
アシさんたちを  
招待しました。

東京パニンシュホテルの  
景色が良く見える  
バーラウンジでの  
アフタヌーンティー  
ステキでしたー  
なんとここにはシャンパンつき  
(お酒は20歳になってから)  
スイーツもスコーンも  
サンドイッチも  
美味しかったあ

その後はみんなで  
カラオケに行きました  
そこはハニートーストが  
名物で、夢パティ仕様の  
ハニートを作ってもらいました。  
(私のブログで写真が  
見れますよー)

もちろん「夢にエール! パティエール」  
「いちごのミラクル」も  
熱唱  
楽しかったよ



VANILLA...

TODAY I'M  
FINALLY  
GOING INTO  
THE KITCHEN!

GROUP A IS  
RESPONSIBLE  
FOR RETOUCHING,  
GROUP B IS  
RESPONSIBLE  
FOR BAKING,

GROUP C IS  
RESPONSIBLE  
FOR PIES, AND  
GROUP D IS  
RESPONSIBLE  
FOR MOUSSE  
AND CREAM

KITCHEN  
FROM A-D,  
IS DIVIDED  
INTO FOUR  
GROUPS,

EVERYONE,  
STARTING  
TODAY  
AMANO-SAN  
WILL BEGIN  
ENTERING THE  
KITCHEN

It was  
risen!

clank

clank

AH, YES.

ICHIGO IS  
IN GROUP D.

I MUST  
DO MY  
BEST!

BUT,  
TODAY YOU  
WILL START  
BY BAKING  
DESSERTS  
BAGS.

YES.

PLEASE TAKE  
CARE OF ME.

I CAN'T  
CLOSE TO  
KASHINO  
AND THE  
OTHERS!



Are you  
listening,  
Kashino?

YOU DON'T  
NEED TO  
REPORT ME  
EVERYTHING.



ICHIGO  
WAS PUT  
INTO THE  
MOUSSE  
AND  
CREAM  
GROUP



BUT THE  
CHOCOLATES  
MADE BY  
THAT GUY,  
NO MATTER IF  
IT IS TASTE  
OR SHAPE,  
ARE VERY  
FIRST-RATE.

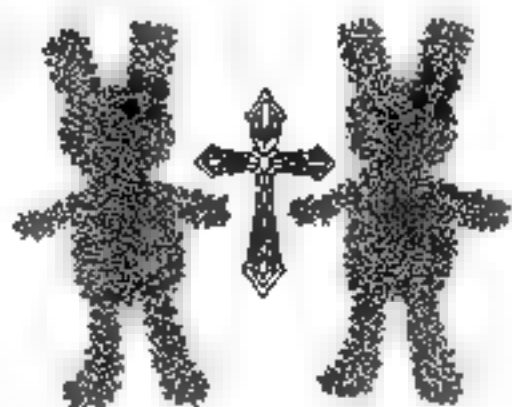
KASHINO



HIS  
TEMPERING  
SEEMS  
INFLEXIBLE.

..YEAH





ありがとう

夢パーティを描き始めてから  
たくさんのすばらしい  
体験させて頂いています。

マイスイートカードやDSゲームを  
作って下さったKONAMI様

夢いっばいの楽しいアニメに  
してくれたスタジオぴえろ様

いちびたちを命を吹き込んで  
くれた才能あふれる  
声優さんたち

素晴らしい曲を作ってくれた  
作詞・作曲家の先生方

深夜でも自宅でも  
優しく根気よくネムの相談に  
応じてくれる担当様

ハードスケジュールにも  
心よくつきあってくれる  
作画スタッフのみな様

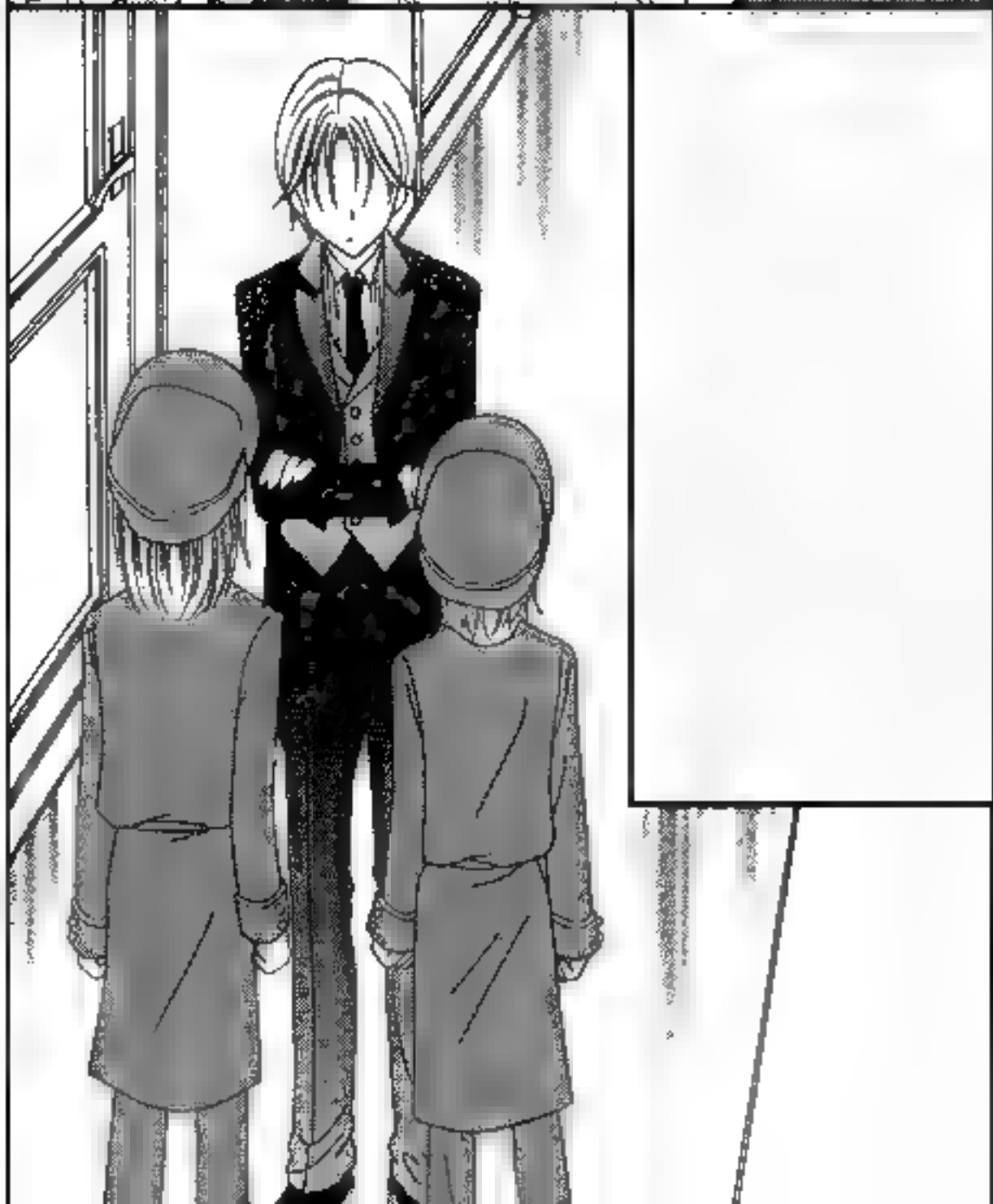
まだまだ書ききれませんが  
夢パーティに関わってくださっ  
ているみな様、そしてこれを  
読んで応援してくれる  
みな様へ

“ありがとうございます！  
これからもよろしく  
お願いします!!”

松本夏実



Tin Ore sama means the great I'



HMPH!

Oh, I'm  
being  
scolded

I ALREADY  
THOUGHT  
THAT YOU  
GUYS WILL  
START  
FIGHTING  
ON THE  
FIRST DAY.

BUT PLEASE  
CONSIDER THE  
FEELINGS OF  
THE GUESTS  
WHO CAME  
HERE TO TASTE  
THE SWEETS

JULIE IS  
STILL NOT  
USED TO THE  
PRACTICES  
IN JAPAN,  
KASHINO  
SHOULD BE  
THE ONE IN  
THE LEADING  
POSITION

BUT, MY  
AND HIS  
PERSON-  
ALITIES  
DON'T MIX.

KASHI-  
NO!

I can't  
believe  
he acts  
as if it's  
not  
related  
to him!

WELL THAT'S  
A SHAME, I  
WANTED TO  
LEARN MORE  
FROM  
KASHINO-SAN  
TOO.



WHAT TO DO,  
IF THINGS  
KEEP GOING  
LIKE THIS,  
KASHINO  
WILL BE  
FORCED TO  
LEAVE.

I DON'T  
WANT THIS...  
WE CAN  
FINALLY BE  
TOGETHER...



KASHINO, IF  
THAT'S YOUR  
ATTITUDE, I  
CAN ONLY LET  
YOU LEAVE



SORRY

EVEN IF I WAS  
THE ONE WHO  
DISCOVERED YOU,  
I CAN STILL FIND  
MANY REPLACE-  
MENTS FOR THIS  
POSITION

A  
KASHINO



HE GOT THE  
MANAGER  
HAD SO  
QUICKLY!!

HEY, IT  
DOESN'T  
LOOK  
GOOD  
RIGHT?  
THOSE  
TWO...



AH, JULIE-KUN,  
OVER HERE.

I HAVE  
TO THINK  
OF A WAY  
TO LET  
THEM GET  
ALONG.



TO MAKE  
YOU TAKE ME  
ON A TOUR OF  
THE SCHOOL  
SO EARLY, I'M  
SO SORRY.

GOOD  
MORNING,  
ICHIGO



IF I  
SHOW THIS  
SCENE TO  
JULIE-KUN...

IT MIGHT  
BE A GOOD  
DEVELOPMENT...

AT THIS  
TIME,  
KASHINO  
SHOULD BE  
PRACTICING  
TEMPERING

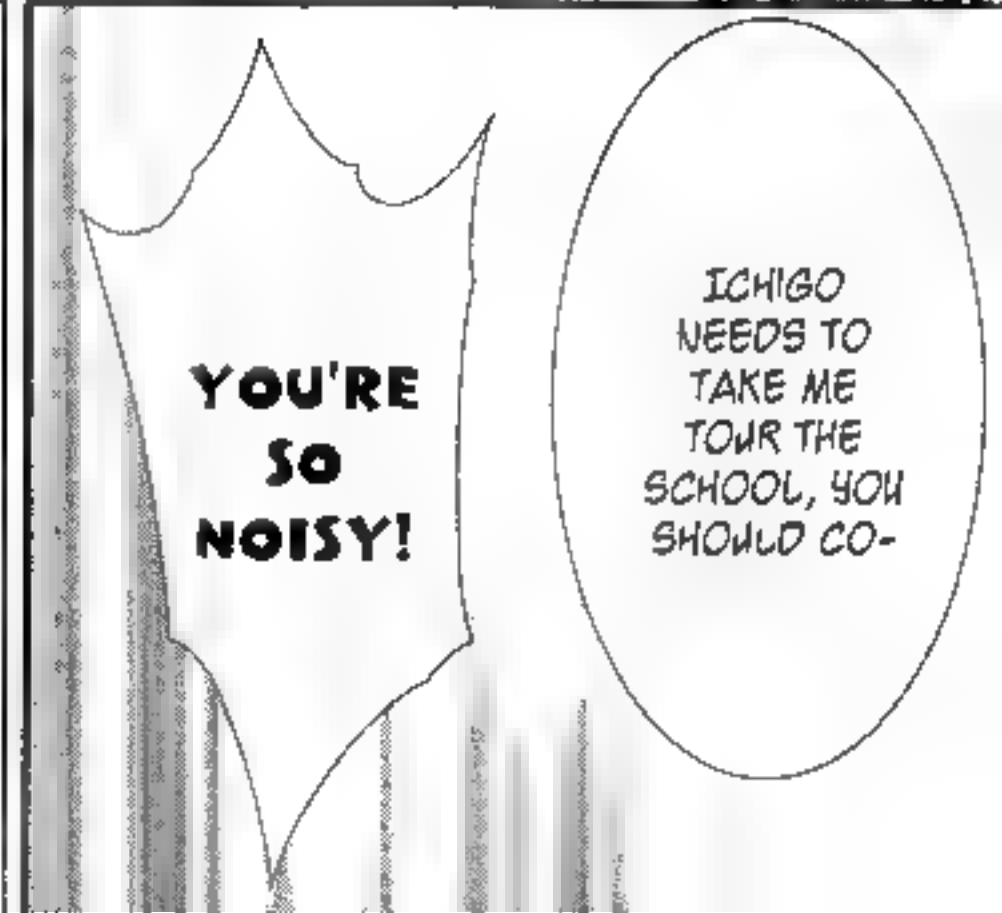
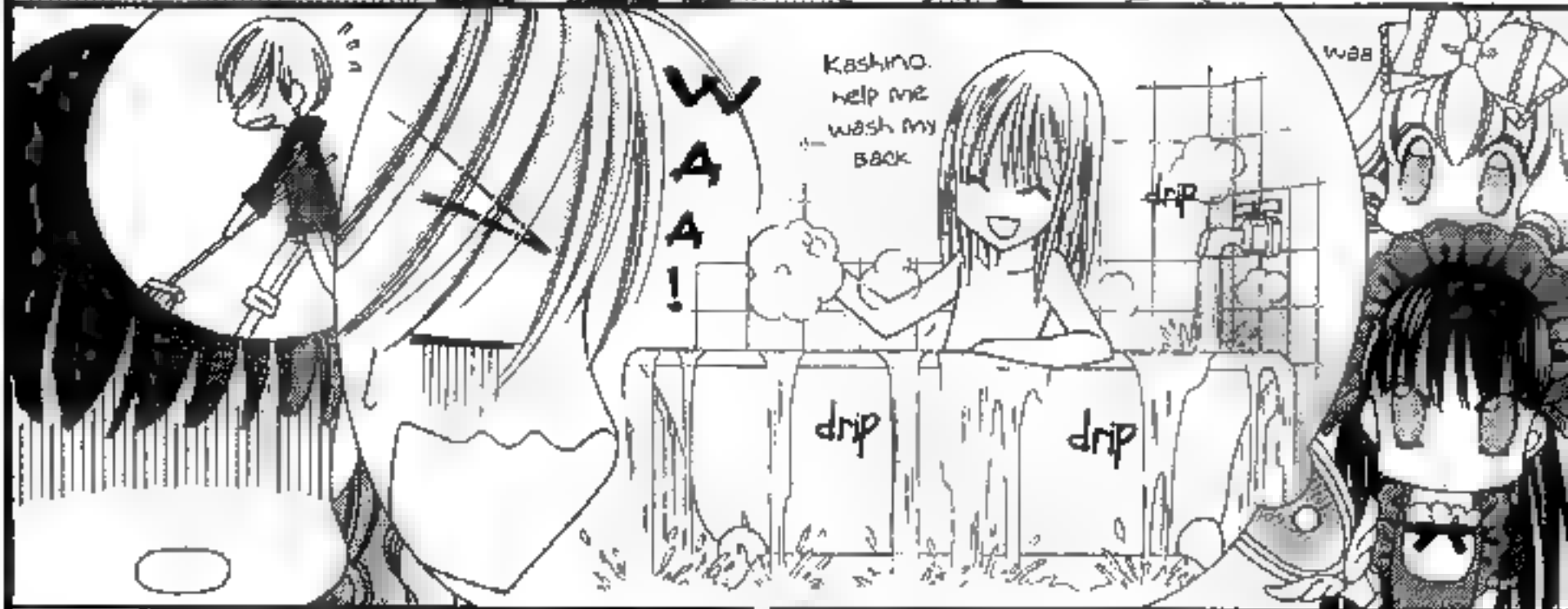
BECAUSE I  
THOUGHT THE  
EARLIER THE  
BETTER.

Let's  
get along  
in the  
future!

Kashino is so  
hardworking!

AHH,  
YOU  
HELPED  
ME A  
LOT

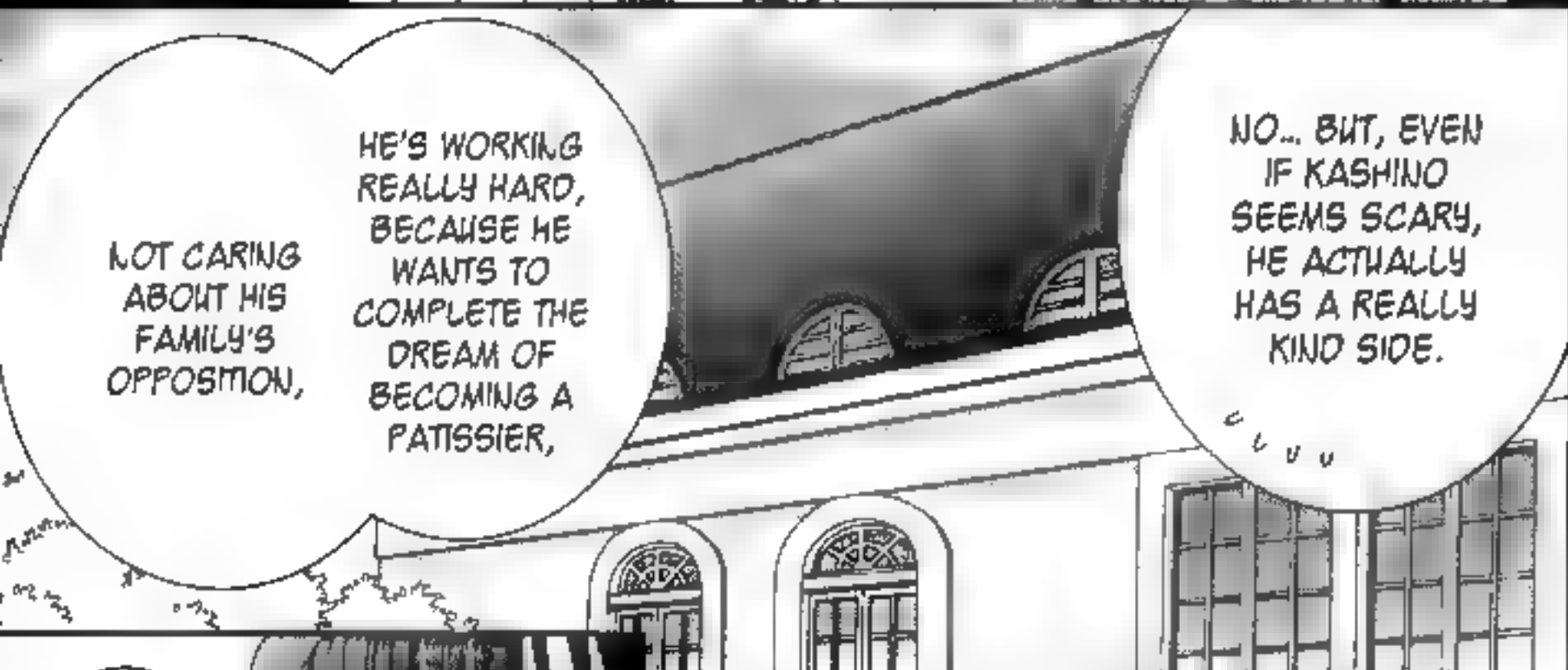






WHY DID  
THINGS  
BECOME  
LIKE  
THIS!

HE  
REALLY  
LIKES  
GETTING  
ANGRY.



NOT CARING  
ABOUT HIS  
FAMILY'S  
OPPOSITION,

HE'S WORKING  
REALLY HARD,  
BECAUSE HE  
WANTS TO  
COMPLETE THE  
DREAM OF  
BECOMING A  
PATISSIER,

NO... BUT, EVEN  
IF KASHINO  
SEEMS SCARY,  
HE ACTUALLY  
HAS A REALLY  
KIND SIDE.



THEY  
HAVE IT  
HERE  
TOO.

WHAT'S  
WRONG,  
JULIE-KUN?

HE'S NOT  
LISTENING  
AT ALL.

ALWAYS  
TRYING...



I'LL GIVE  
YOU MY  
FAVORITE  
FLOWER,  
ICHIGO.

THANK YOU...  
YOU ACTUALLY  
LIKE VIOLETS...

N-NO  
WONDER HE'S  
FRENCH,  
KISSING  
HANDS AS A  
GREETING.



Found  
it

Arya

Yosh



I'LL HELP  
YOU PICK  
THEM.





AH...

THIS.. IS THE  
SWEET SPIRIT'S  
FAIRY QUEEN  
THEY HAVE THEM  
IN FRENCH  
SCHOOLS TOO,  
RIGHT?

I WONDER  
IF JULIE  
HAS A  
SWEETS  
SPIRIT...?

IN JAPAN'S  
SCHOOLS,  
THERE'S A  
LEGEND WHERE  
IF YOU SEE A  
SWEET SPIRIT,  
YOUR WISH WILL  
BE GRANTED.







I THINK  
KASHIWA IS  
GOING TO  
BE BOTH A  
CHOCOLATIER  
AND A  
PATISSIER.

IT'S  
DEFINITELY  
TO BECOME  
A CHOCO-  
LATIER,  
RIGHT?



THOSE EYES  
SEEM AS THOUGH  
THEY'RE DRAWING  
EVERYTHING IN!

SOMEHOW...

MY  
WISH...?



ICHIGO-  
CHAN!

THOSE  
SLIGHTLY LONELY  
VIOLET-COLORED...







OH... JULIE-KUN  
LOOKS LIKE HE'S  
HAVING FUN.



YOU WERE  
SHOCKED, RIGHT?  
EVERYONE WAS SO  
EXCITED THERE!



Ding  
dong

BECAUSE  
OF MY FAMILY  
POLICY, I  
HARDLY EVER  
GOT TO PLAY  
WITH KIDS THE  
SAME AGE  
AS ME.



IT  
WAS FUN.  
IT WAS THE  
FIRST TIME I  
TALKED TO  
SO MANY  
GIRLS

NO WAY!  
JULIE-KUN,  
YOU'RE  
POPULAR!

Treating  
the girls  
so well!

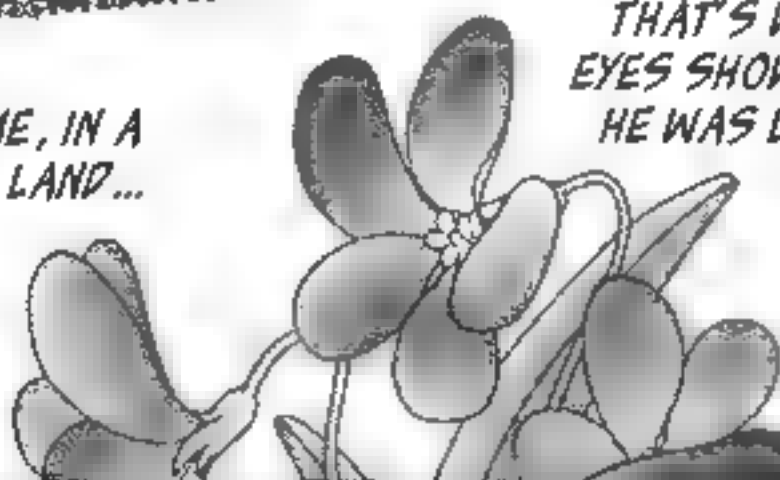


JULIE-KUN...

THIS TIME, IN A  
FOREIGN LAND...

THAT'S WHY HIS  
EYES SHOWED THAT  
HE WAS LONELY...

ALWAYS  
ALONE...



EVEN THOUGH  
WHEN I FIRST  
TRANSFERRED  
HERE I WAS  
SO LONELY...

I ONLY EVER  
THOUGHT OF  
KASHINO  
AND NEVER  
THOUGHT  
PROPERLY OF  
JULIE-KUN,





I MADE  
FRIENDS  
AND IT  
CHANGED..

BUT THEN  
I MET  
VANILLA  
AND  
EVERYONE  
ELSE...

HUH?!

THAT'S  
RIGHT!

Let's  
make cake  
together!



PLEASE!

JULIE-KUN  
CAME TO JAPAN  
BECAUSE HE  
WAS INTERESTED  
IN OUR CAKE



MAKE A  
WELCOME  
CAKE FOR  
HIM? THAT'S  
A JOKE,  
RIGHT?



I WAS  
REALLY  
HAPPY.

ABOUT  
that selfish  
bastard.

WHO  
CARES.



I  
CHEERED  
UP.

IT MADE  
ME FEEL  
AS THOUGH  
I COULD  
BE HERE

WHEN I GOT  
A WELCOME  
PARTY FROM  
EVERYONE.



HM...  
YOU'RE  
AWFULLY  
KIND TO  
JULIE,  
HUH!



LET'S  
CHEER HIM  
UP WITH A  
CAKE!

COMING  
FROM  
OVERSEAS,  
HE MUST BE  
DISHEART-  
ENED.



SHOWING HIM  
AROUND THE  
SCHOOL AND  
SUCH... ARE YOU  
TRYING TO CHASE  
AFTER THAT  
BOB-HAIRSTYLE  
BASTARD?



SO I  
THOUGHT I  
COULD MAKE  
YOU TWO GET  
ALONG!

THAT'S NOT  
TRUE! IT'S  
BECAUSE  
YOU JUST  
HAD A FIGHT  
WITH HIM...



IT'S  
BECAUSE I  
DON'T WANT  
YOU TO GET  
KICKED OUT  
OF SALON  
DE MARIE.



SO? WHAT'S  
YOUR IDEA?

HUH?

blush

YOU HAVE  
AN IDEA FOR A  
CAKE, RIGHT?

Boys  
are so  
simple!

⑨ Matsumoto-Sensei's  
current situation



Uwaaaah! What a  
frank illustration of  
my current situation.  
Ai-Sama, thank you! I  
am really grateful for  
your yummy cake and  
helping me fix my  
computer!

SCANNING: GG SCANS  
TRANSLATOR: PICHU  
CLEANER: GG SCANS  
PROOFER + TYPER: HIKARI07  
JAN 2008

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+  
translators.com



# 夢色パティシエール

EXTRA  
VOLUME



KASHINO!  
I FOUND  
RIKO-CHAN-  
TANSU OVER  
THERE!

WOW!  
SO MANY  
PEOPLE!

yay

yay

HUH? THIS  
IS CALLED  
BON-  
ODORI,  
RIGHT  
SATSHIKI?

HUH? WHERE  
ARE VANILLA  
AND AMANO?

CAFE-KUN,  
WHY DON'T  
YOU TRY  
DANCING?

THIS IS THE  
BIGGEST  
SUMMER  
FESTIVAL  
AROUND  
HERE.





ICHIGO,  
LOOK!  
THERE'RE  
SO MANY  
FISH HERE!

WE'RE  
ALWAYS  
BEING TAKEN  
CARE OF.



CAN  
SHE DO  
IT?

Get the  
red one!

THIS IS  
GOLDFISH  
SCOOPING  
YOU USE  
THIS ROUND  
PAPER NET  
TO SCOOP  
THEM OUT  
OF THE BOWL.



Kyaal!  
Sorry!

AMANO!



flap

flap

TAKE  
THAT!

WITH THE  
SNAP THAT  
I LEARNED  
FROM  
CUSTARD-  
MAKING.

SLASH



PLEASE  
DON'T MAKE  
THINGS UP!

YOU PUT IN  
SOME ROSE  
EXTRACT,  
AND YOU'VE  
GOT YOUR-  
SELF A ROSE  
SMELLING  
COTTON  
CANDY.

WOW,  
THIS  
CANDY  
IS JUST  
LIKE A  
CLOUD!

GO,  
RIKO-  
CHAN-  
TANSU!

JUST A  
LITTLE  
LONGER...

*bang bang*  
射的

HEY  
KASHINO!!

SI

GH

*bang bang bang bang*

yay yay

DAM  
N

バナナ

1本  
30

THE  
SMELL OF  
CHOCO-  
LATE

T-THIS  
IS...

growl

\*The sound of a  
candy grumbling

LEAVE THEM  
BE. THEY'RE ONLY  
BANANAS COATED  
WITH CHOCOLATE.  
THEY'RE NOT  
PARTICULARLY  
DELICIOUS.

Just buy  
one for  
me!

It's  
choco-  
late

WOW...

WHITE CHOCOLATE  
DARK CHOCOLATE

BANANA!

This  
one's  
on the  
house

HEY! DON'T  
IGNORE  
THESE.

SAVE YOUR  
COMPLAINTS  
UNTIL AFTER  
YOU'VE TRIED  
ONE.

I, KANDA  
RYUJI, HAVE  
NEVER MADE AN  
UNAPPETIZING  
SWEET BEFORE.

chomp

ON THE OUTSIDE  
IT JUST LOOKS  
LIKE A NORMAL  
CHOCOLATE  
BANANA

WOW!  
LET'S TRY  
THESE!

THIS  
GLOSS...  
WAS THIS  
CHOCOLATE  
TEMPERED?

chomp

chew

chew

munch

munch



IT HAS DOUBLE  
THE COATINGS  
WITH BOTH  
CARAMEL AND  
CHOCOLATE  
COATINGS.

IT'S MELTING IN  
MY MOUTH! IT'S  
SO SWEET, YET  
BITTER. THIS IS THE  
FIRST CHOCOLATE  
BANANA I'VE HAD  
LIKE THIS...

ALSO, THIS  
BANANA IS A  
RIPE BANANA.  
THIS IS NOT  
AMATEUR'S  
WORK.

THE CHOCO-  
LATE IS FROM  
THE VERONA  
CHOCOLATE  
COMPANY,  
CONVERTURE



YOU GUYS  
MUST BE  
FROM THE  
SAINT MARIE  
SCHOOL.

WHOA... AS  
EXPECTED  
FROM TWO  
SWEETS  
SPIRITS.

**BOING!**

I'M GINGER,  
RYUKUJI'S  
SWEETS  
SPIRIT.

NOPE, I  
GRADUATED  
FROM THE  
LOCAL  
SCHOOL.

IF THERE'S  
A SWEETS  
SPIRIT, THEN...  
KANDA-SAN,  
YOU MUST BE  
A SEMPAI  
FROM SAINT  
MARIE!!

IT WAS THEN  
THAT GINGER  
CALLED OUT  
TO ME...

FROM THE  
START, I LOVED  
SWEETS, AND  
I'VE BEEN  
MAKING  
FESTIVAL  
SWEETS  
THROUGH TRIAL  
AND ERROR.

I LOVE  
FESTIVALS AND  
WOULD OFTEN  
SNEAK OUT OF  
SAINT MARIE TO  
ENJOY THEM,

SO THERE ARE  
THESE TYPES OF  
ENCOUNTERS  
TOO...

BUT I COULDN'T  
JUST LEAVE  
RYUUSUJI  
PERSERVERING  
ALL ALONE.

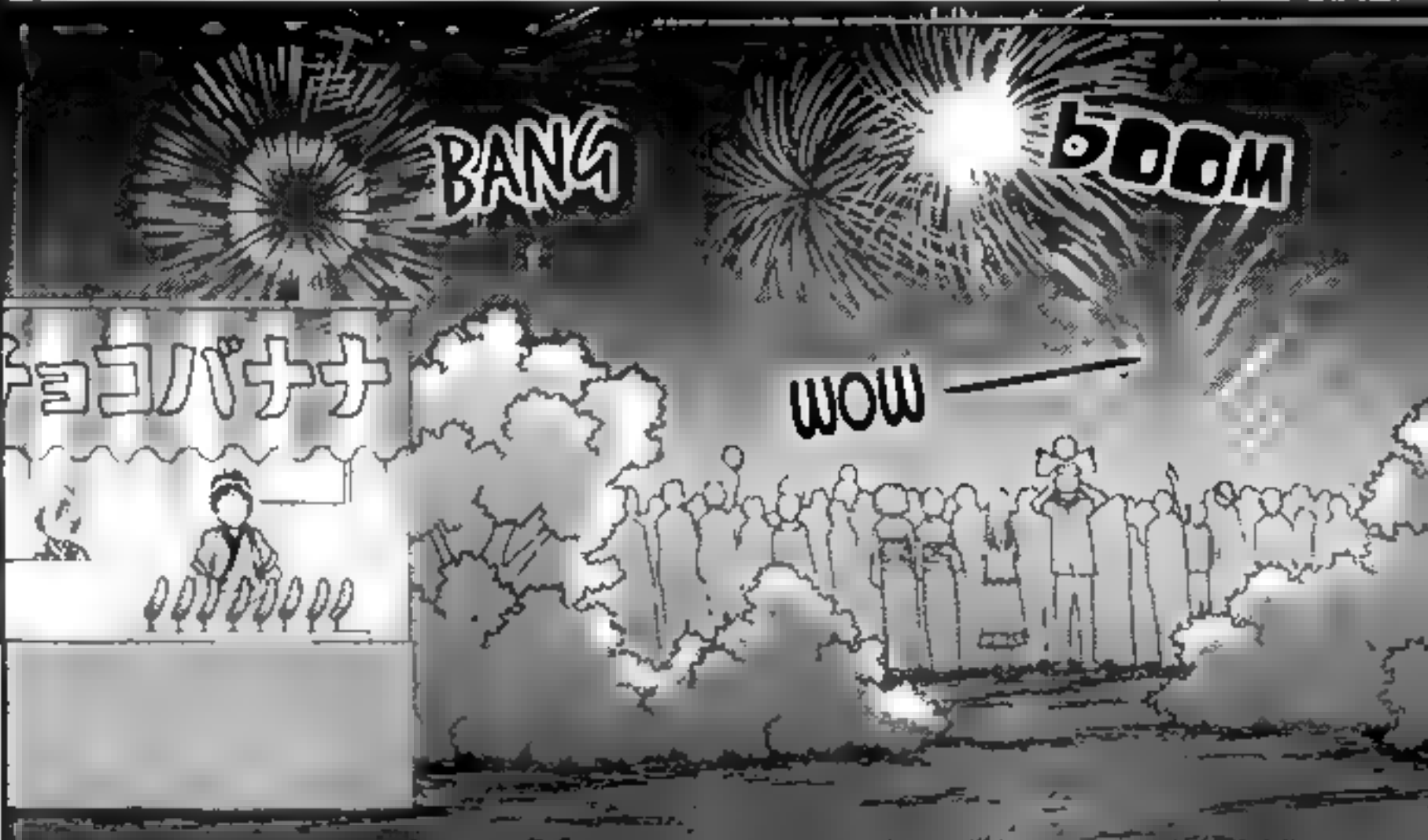




IT'S A  
WASTE FOR  
THESE NOT  
TO SELL.

THAT  
FEELING  
IS MUTUAL.

IF IT'S  
OKAY,  
PLEASE LET  
US HELP!





WOULD YOU  
LIKE SOME  
DELICIOUS  
CHOCO-  
BANANA?

WELCOME!

IT MELTS  
IN YOUR  
MOUTH!



IT'S  
A LITTLE  
DIFFERENT  
THAN WHAT  
YOU'D  
EXPECT

MISS,  
PLEASE  
TRY A  
BITE.



CHOCOLAT,  
I'LL WIN  
THE CABINET  
IN TARGET  
PRACTICE FOR  
YOU AFTER  
THIS





I'll go  
check on  
everyone  
else!



Hey!



Yo

NO, IT'S  
FINE. IT'S  
MORE FUN  
MAKING  
SWEETS.



IS THAT  
SO?

ba-dump

**BOOM**

I SEE.  
WE CAN DO  
THAT WITH  
5 PEOPLE  
THEN.

whisper whisper

WAIT UP  
CHOCOLAT.  
I CAME UP  
WITH A  
GOOD  
IDEA.

so  
pretty

WE CAN'T  
WIN AGAINST  
THOSE

That  
was  
his

EVERYONE IS  
ENGROSSED  
IN THE FIRE-  
WORKS AND  
WON'T COME  
OVER

turns  
around

**W  
H  
O  
A!**

DON'T  
WORRY  
ABOUT IT.  
IT'S FINE

**WOW!**



ESTABLISHED IN 1914  
BY THE  
FAMILY OF THE  
CUSTOMER HAS  
BEEN THE SAME  
SINCE THEN  
TO THIS DAY

# WELCOME HOME

YAY!

YAY!

WOW! THE  
FIREWORKS  
ARE LIGHTING  
UP RIGHT  
NEAR THAT  
STORE!

WOW!

SCANNING: GG SCANS  
TRANSLATOR: SNIW  
CLEANER: GG SCANS  
PROOFER + TYPER: SERINATA  
QCER: HARUMI

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夢色



ばんがい はん  
番外編

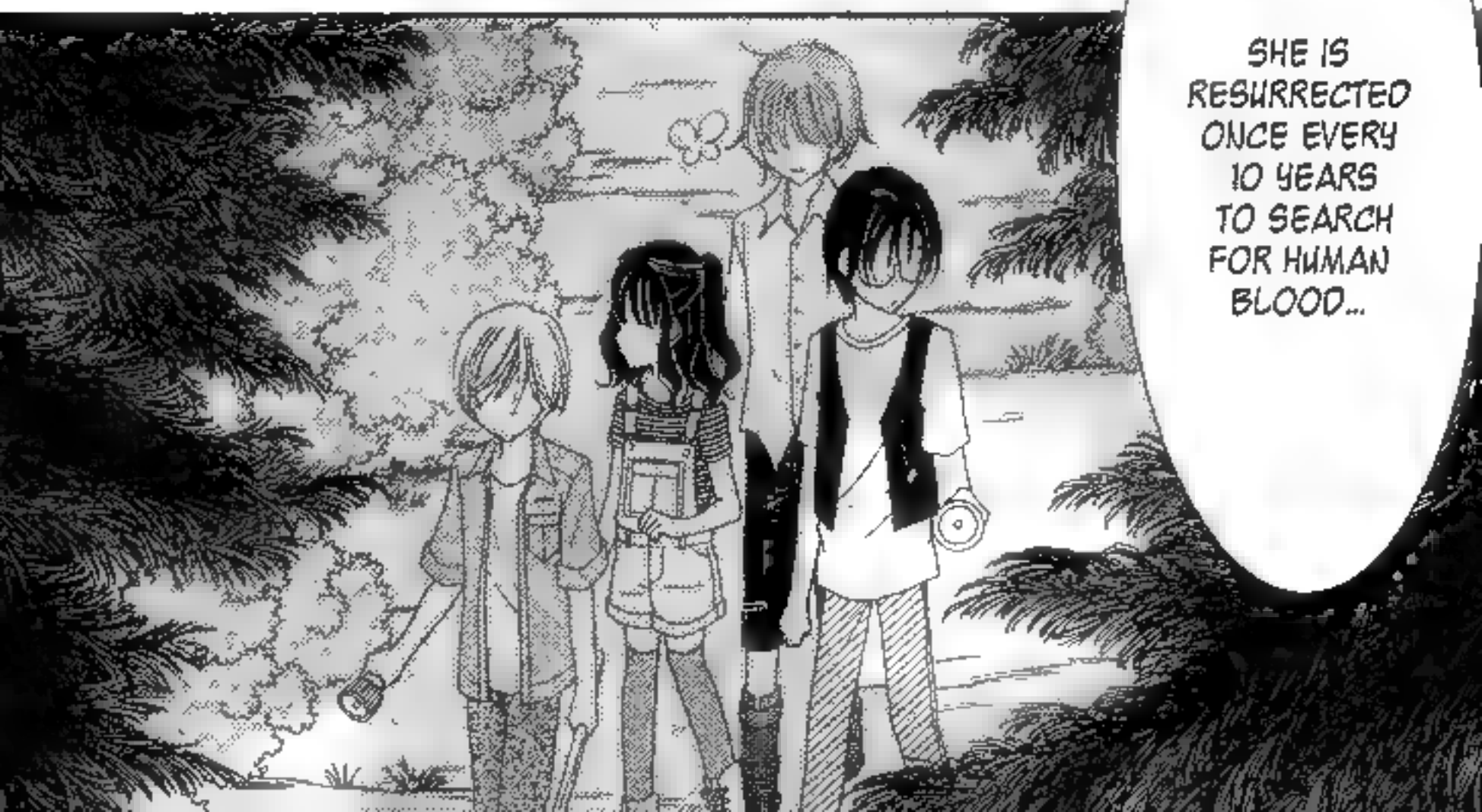
パティール



HEY, DO  
YOU KNOW  
ABOUT  
SAINT MARIE  
ACADEMY'S  
VAMPIRE  
LEGEND?

LONG AGO,  
A ROMANIAN  
EXCHANGE  
STUDENT HAD  
GONE MISSING  
AND WAS  
BURIED IN THE  
ACADEMY'S  
FOREST..

AS IT  
TURNS OUT,  
SHE WAS  
A VAMPIRE,  
AND



SHE IS  
RESURRECTED  
ONCE EVERY  
10 YEARS  
TO SEARCH  
FOR HUMAN  
BLOOD...



WOULD  
YOU  
RATHER  
WAIT ALL  
BY YOUR-  
SELF  
IN THE  
ROOM?

CHOCOLAT  
IS SUCH A  
SCAREDY-  
CAT!

NO  
WAY!



E-EVERYONE,  
ARE YOU SERIOUS?  
TO GO LOOKING  
FOR THE VAMPIRE'S  
GRAVE...

TREMBLE

TREMBLE

SHIVER

SHIVER



AFTER HEARING  
THE STORY  
FROM ANDOU,  
WE DECIDED  
TO EMBARK ON  
A TEST OF  
COURAGE.

y-  
YEAH!

ICHIGO,  
VAMPIRES ARE  
WEAK AGAINST  
CRUCIFIXES,  
RIGHT?

Sniff

HUH? THE  
SMELL OF  
ROSES

Where  
did she  
get that  
from

Wobble

Wobble



IF YOU  
DO THAT,  
WON'T SHE BE  
SO PLEASED  
WITH YOU AND  
TURN YOU INTO  
A VAMPIRE  
TOOP



IF WE'RE  
VISITED A  
LADY'S GRAVE,  
WE SHOULD  
AT LEAST  
BRING SOME  
FLOWERS.



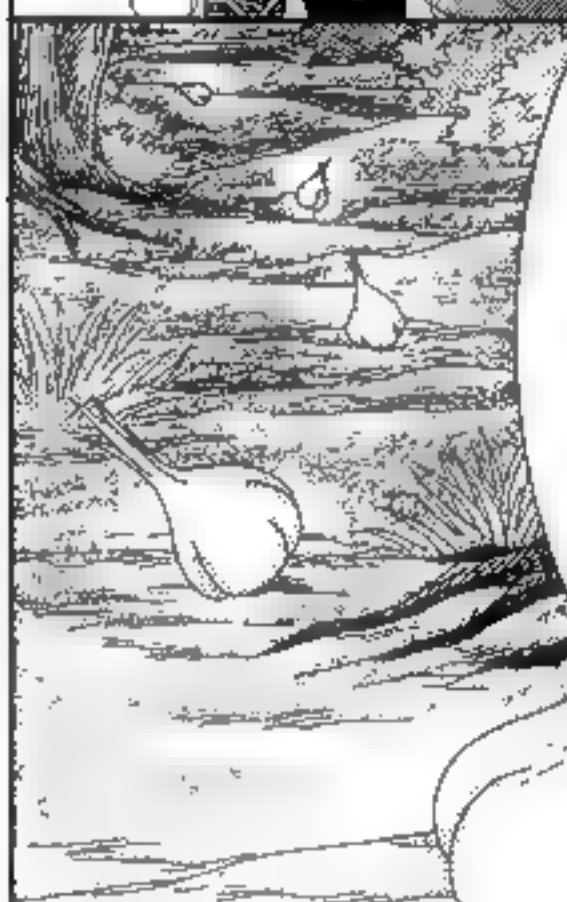
FOR THE  
ETERNALLY  
BEAUTIFUL ME,  
THAT MAY BE  
A GOOD  
THING... ♡

ENTHRALLED

STOMP  
STOMP

Leave  
the  
idiot  
alone.

STOMP



IT'S FOR  
WHEN WE ARE  
ATTACKED AND  
ALSO SO WE  
KNOW HOW TO  
GET BACK

YEAH



ANDOU-  
KUN, YOU  
BROUGHT  
ALONG  
GARLIC?

Stabbing  
this  
through a  
vampire's  
heart will  
turn the  
vampire  
into ashes!

THIS  
OAK STAKE  
IS THE FINAL  
WEAPON FOR  
DEFEATING  
A VAMPIRE.

HOW ABOUT  
KASHINO?

WELL THEN,  
WHAT DID  
YOU BRING,  
AMANOP?

K-KASHINO IS  
MORE VIOLENT  
THAN HE LOOKS!

I  
BROUGHT  
SOME  
SWEETS!

A BASKET?

SWISH

BRINGING  
SWEETS  
WITH YOU  
WITH ALL  
THINGS

HEY TO  
THERE THAT  
AT-EE? TEE  
IS SUPPOSEDLY  
THE LANDMARK  
TO LOOK  
FOR

Fig. 1

Rev.



OH, YOU  
ALL ARE  
ALSO DOING  
A TEST OF  
COURAGE?

IT  
REACTED!

THE VAM-  
PIRE WAS  
RESUR-  
RECTED!

THE  
IS SA  
MAY!

WAIT A MINUTE.  
WHY ARE YOU  
WEARING WATER  
CLOTHES?

I WAS SO  
SURPRISED!

Y-YOU  
WERE  
JUST A  
SEMPA!

I'M A  
OF THE  
SENIOR HIGH  
SCHOOL.

BUT I  
GOT SEPA-  
RATED FROM  
THE OTHER  
PEOPLE I  
CAME WITH



AAH,  
I'M SO  
HUNGRY...  
BUT...

WHOOPS IS  
IT SUMMER NOW?  
I'VE GONE SENILE  
AFTER 10 YEARS  
OF SLEEPING.

HUH?



I GOT  
LUCKY THIS  
TIME. AS  
SOON AS  
I WOKE UP,  
THERE WAS  
FOOD WAITING  
FOR ME.



THE  
CRIMSON  
GLORY I  
LOVE THIS  
FLOWER.

BUT  
REMEMBER,

B-  
BONSOIR  
MADMOI-  
ZELLE!

PLEASE  
ACCEPT THESE  
ROSES UPON  
YOUR AWAK-  
ENING.



**RUN  
AWAY!  
IT'S A  
REAL VAM-  
PIRE!**



A VAM-  
PIRE'S  
HANDS  
MAKE  
PETALS  
WITHER



**HANA-  
BUSA-KUN!  
ANDOU-  
KUN!**

**THUD**

**I HATE  
FLASHY  
MEN!**



**AMANO.  
YOU  
IDIOT!  
RUN  
AWAY!**



**THWACK**

**I HATE  
GARLIC  
EVEN  
MORE!**



MY MY,  
YOU'RE  
HOLDING  
SOMETHING  
PRECIOUS  
THERE

KASH-  
W



WHEN I  
STAB TH'S,  
YOU RUN  
AWAY

I NEVER  
THOUGHT  
I WOULD  
HAVE TO  
USE IT

I BROUGHT  
TH'S AS  
A JOKE



YOU WON'T BE  
ABLE TO STAB  
ME IF YOU'RE  
TREMBLING  
SO MUCH.

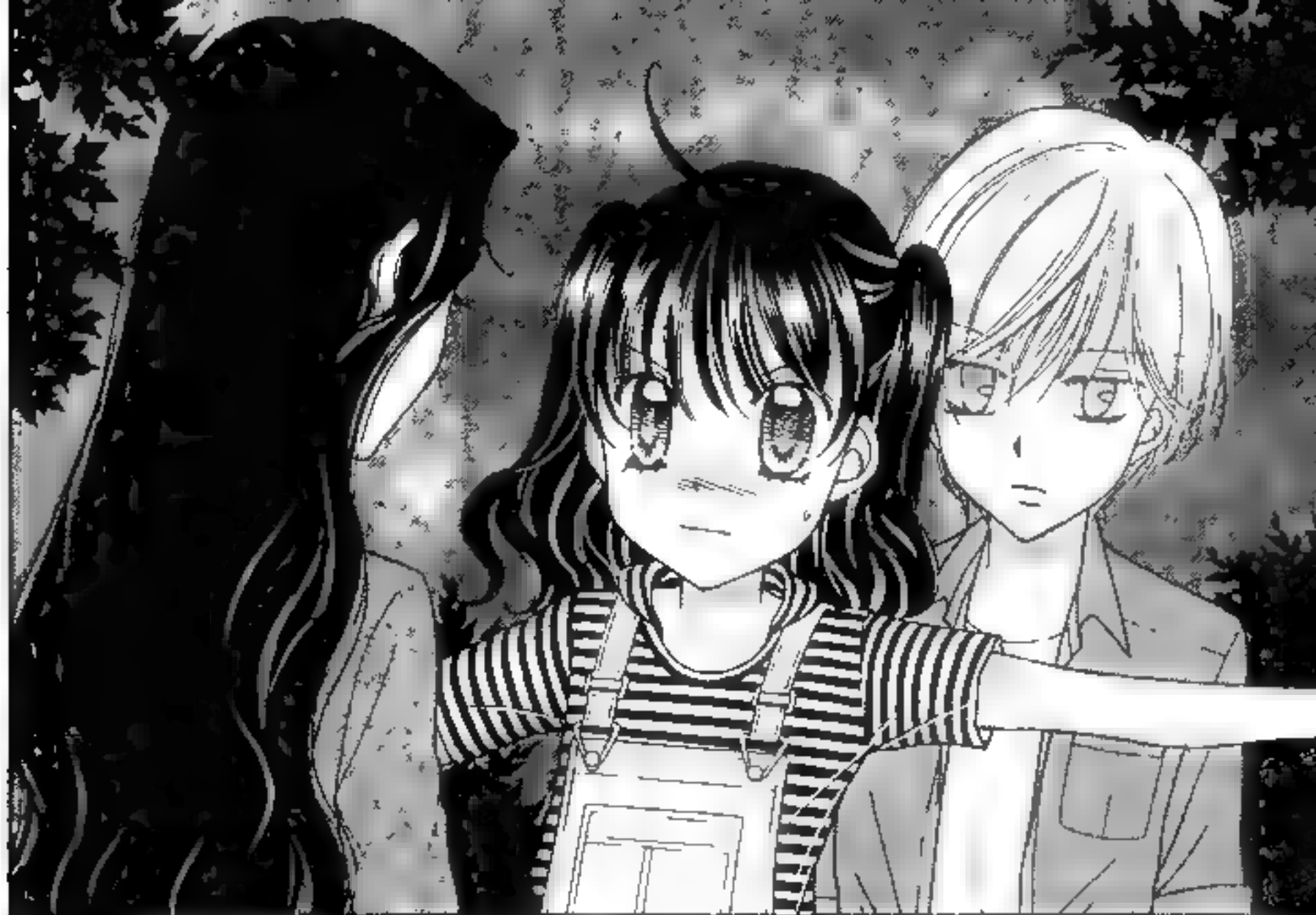


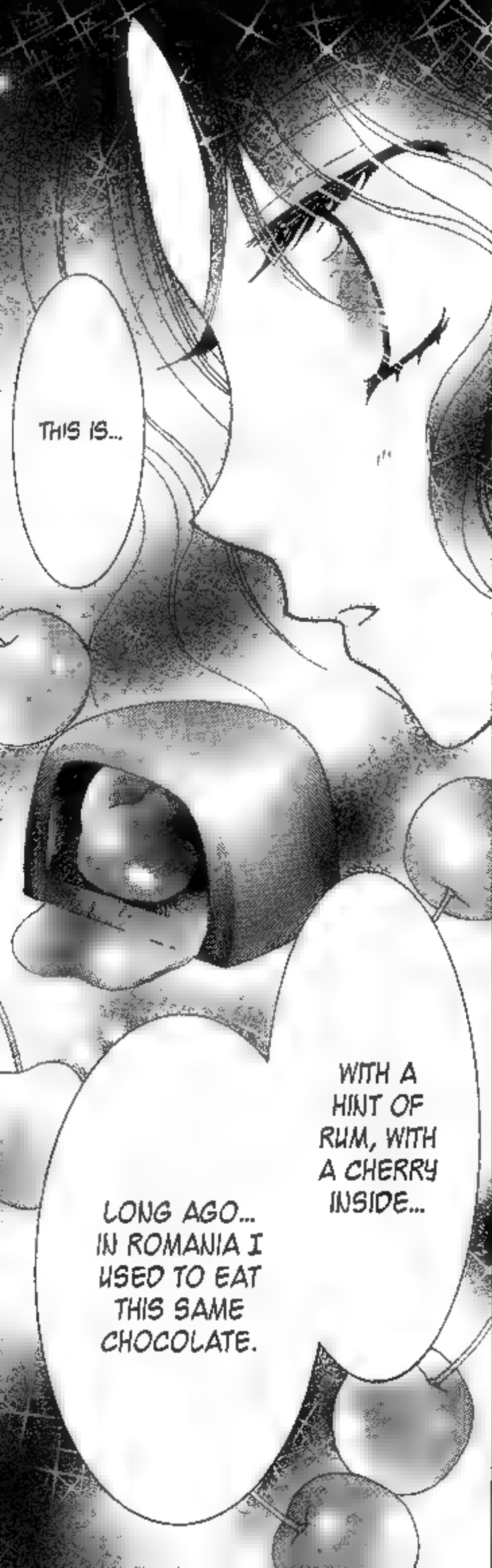
YOU'RE  
BRAVE,  
AREN'T  
YOU?

YOU'RE  
SUITABLE  
AS ONE  
OF MY  
KIND...

S-

**STOP!**





THIS IS...

LONG AGO...  
IN ROMANIA I  
USED TO EAT  
THIS SAME  
CHOCOLATE.

WITH A  
HINT OF  
RUM, WITH  
A CHERRY  
INSIDE...



IT  
DOES NOT  
CONTAIN  
THOSE  
TYPES OF  
THINGS

ARE YOU  
AFRAID?



THUMP

CHEW

THUMP

CHEW



AFTER BEING  
IN A FOREIGN  
COUNTRY FOR  
SO LONG, I  
THOUGHT IT  
WOULD BE  
NOSTALGIC TO  
EXPERIENCE THE  
TASTE OF ONE'S  
BIRTHPLACE...

I HAD  
HEARD  
YOU WERE  
ROMANIAN,  
SO I RE-  
SEARCHED  
AND TRIED  
MAKING  
THESE.



WITH THE  
CHOCOLATE  
YOU MADE.

TO BRING  
BACK A VAM-  
PIRE'S OLD  
MEMORIES

THUMP

FUFU...  
YOU  
ARE AN  
INTER-  
ESTING  
GIRL!



I'LL  
OVERLOOK  
THIS EN-  
COUNTER.

WITH  
THIS TASTE  
YOU'VE  
GIVEN  
ME,



I REMEM-  
BER UP UNTIL  
WHEN WE  
FOUND THE  
VAMPIRE'S  
GRAVE...

MOR-  
NING?

WE WENT  
ON A TEST  
OF COURAGE  
AND FELL  
ASLEEP?

ANDOU,  
HANA-  
BUSA,  
AMANO!

HEY,  
WAKE  
UP. IT'S  
MORN-  
ING!

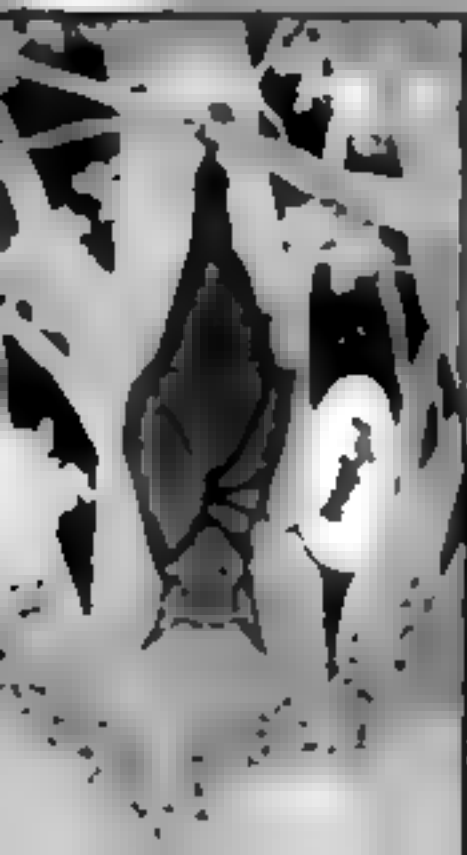
SO THE  
VAMPIRE  
WAS JUST  
FOLKLORE  
AFTER  
ALL

WHAT  
IS THIS?  
IT'S JUST  
A LUNA  
STOLE



YOU  
MUST'VE  
EATEN IT  
YOURSELF,  
RIGHT  
AMANO?

HMM? THE  
CHOCOLATES  
I MADE ARE  
GONE!



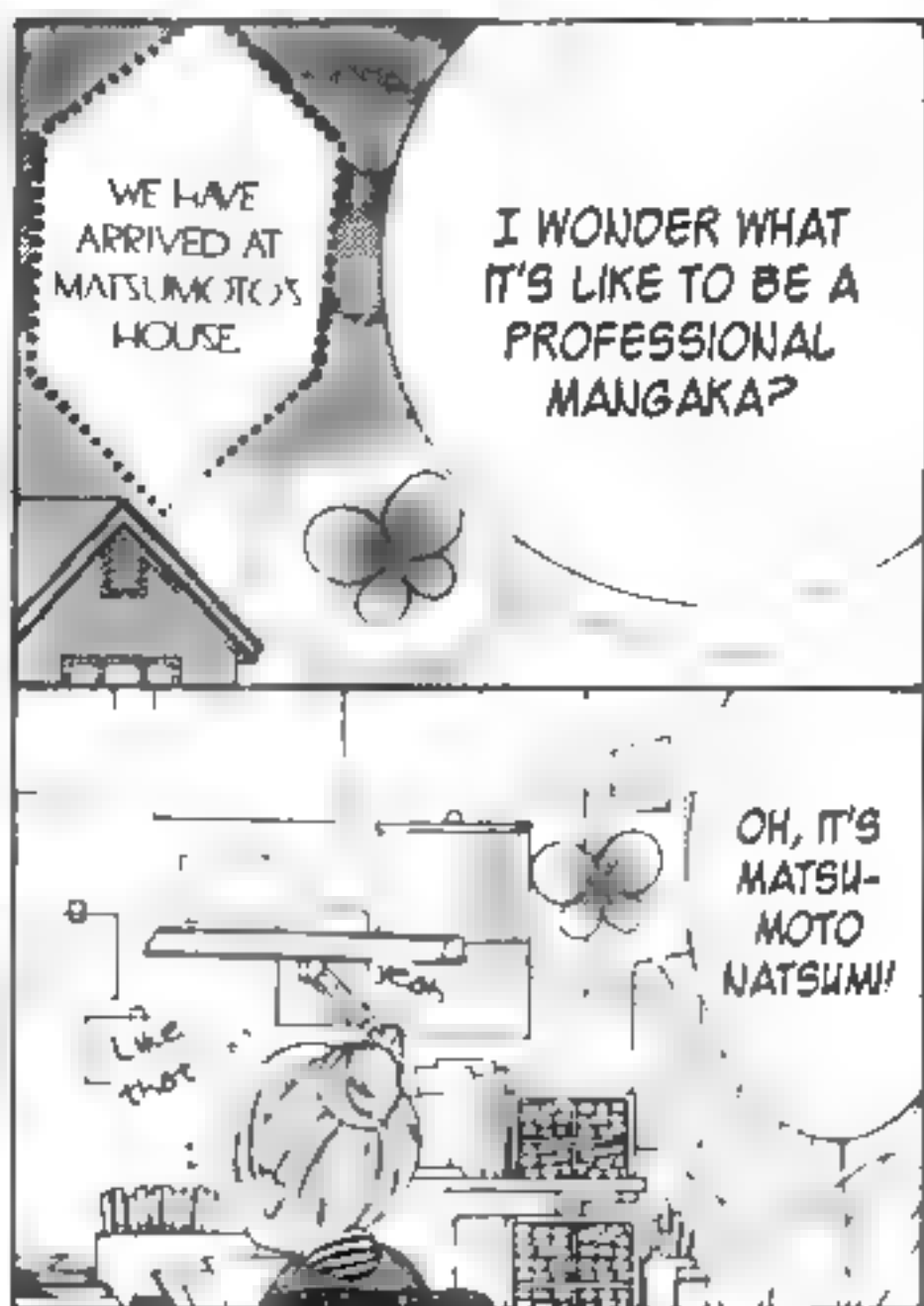
KASHINO!!

Y  
E  
x  
t  
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I  
s  
A  
V  
a  
i  
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SCANNING: GG SCANS  
TRANSLATOR: SNIW  
CLEANER: GG SCANS  
PROOFER + TYPER: HARUMI  
QCER: COWSSS

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+  
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# EXTRA PAGE







# NO WAY!

THE TWO OF THEM  
ARE BOTH  
SCAREDY-CATS

Really likes  
monster  
stories

RECENTLY, WHAT  
THEY'VE BEEN  
DOING DURING  
WORK:

CAN  
WE TELL  
SCARY  
STORIES?

EXCITED

EXCITED

WHEN I  
REMEMBER IT AT  
NIGHT, IT'LL BE  
DIFFERENT. SO  
PLEASE, STOP IT!

THE  
GHOST IS  
MADE OF  
PLASMA.

☆  
THAT  
DOES  
NOT  
MEAN  
ANY-  
THING!

IT'S A  
GHOST  
STORY  
FROM  
AMERICA.

I'M  
WOR-  
RIED.  
I'M  
REALLY  
WORRIED!

IT'LL BE  
FINE. IT'S  
NOT THAT  
SCARY  
ANYWAY.

YUP!  
YOU  
KNOW  
THESE  
THINGS  
PRETTY  
WELL!

Chocolat's clothes are  
IC/No.63

OH,  
THAT'S A  
SCREEN  
TONE,  
RIGHT?

S-SAN...  
WE GET  
ALONG  
WITH EACH  
OTHER...

Chocolat

Eep!

THAT'S RIGHT.  
AFTER THE  
MANGA-KA INKS  
IN THE DRAWINGS  
AND STICKS THE  
TONES IN, IT'S  
COMPLETE.

S-SAN IS A  
PRO AT DRAW-  
ING SCARY  
PICTURES!

IT'S MY JOB  
SO I'M FINE  
WITH IT.

My/soul-  
mate!!

S-SAN,  
HOW COME,  
EVEN  
THOUGH  
YOU'RE  
SUCH A  
SCAREDY-  
CAT, YOU  
DRAW  
SUCH  
SCARY  
PICTURES?!

SHAKE  
TREMBLE  
SHAKE  
TREMBLE

HAS  
GOTTEN  
MARRIED  
RECENTLY!

S-  
SAN...

Wah!  
...

Oh

**HAPPY  
WEDDING!!**





EVERYONE WHO SENDS ME A LETTER WILL RECEIVE EITHER A REPLY AND A DRAFT OR A COPY OF THE MANUSCRIPT.

YOU CAN ASK ME ANYTHING ABOUT YUMEIRO PATISSERIE!!

I've moved to Ameba. Come visit me there!

ADDRESS FOR LETTERS  
199-0161  
SHUEISHA  
RIBON EDITORIAL  
DEPARTMENT  
MATSUMOTO NATSUMI

But I will take ages to reply, so please wait patiently!

Matsumoto Natsumi's blog  
<http://ameblo.jp/ichigomomoron>





## VANILLA ESSENCE

Since the wet dough is fragile, please squeeze tightly and carefully.



3

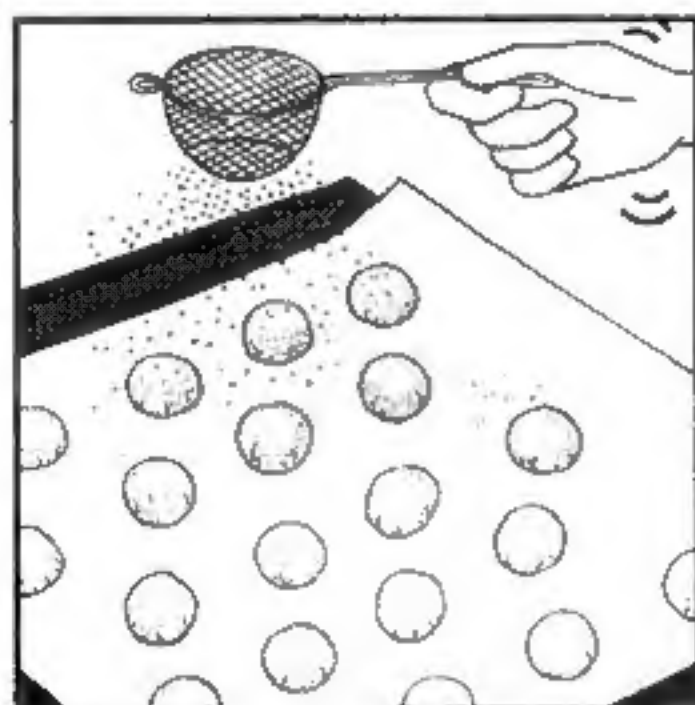
After pressing, mold the batter into 20 small balls around 25mm in diameter.

4

Place the balls of dough on the oven tray and leave spaces in between them. Bake at 170 degrees Celsius for around 20mins.

5

After it is ready, while it is still hot, sprinkle powdered sugar on top with a tea strainer.



## Introducing Yumeiro Patisserie's recipes! Yumeiro ☆ Magical Essence!



INTRODUCING A SWEET PERFECT FOR WINTER. GIVE IT A TRY!

### Things to Prepare Ingredients (Makes 20)

- \* Weak Flour 80G
- \* Almond powder 30G
- \* Butter 60G
- \* Sugar 40G
- \* Powdered Sugar

Tools: a Knife, Sieve, Bowl, Card, Baking tray, oven sheets, oven, Tea Strainer



SPRINKLE WITH POWDERED SUGAR LIKE A SNOWBALL! THE SPECIALTY OF THIS COOKIE IS THAT IT MELTS IN ONE'S MOUTH. IT IS VERY SIMPLE TO MAKE. LET'S TRY IT TOGETHER!

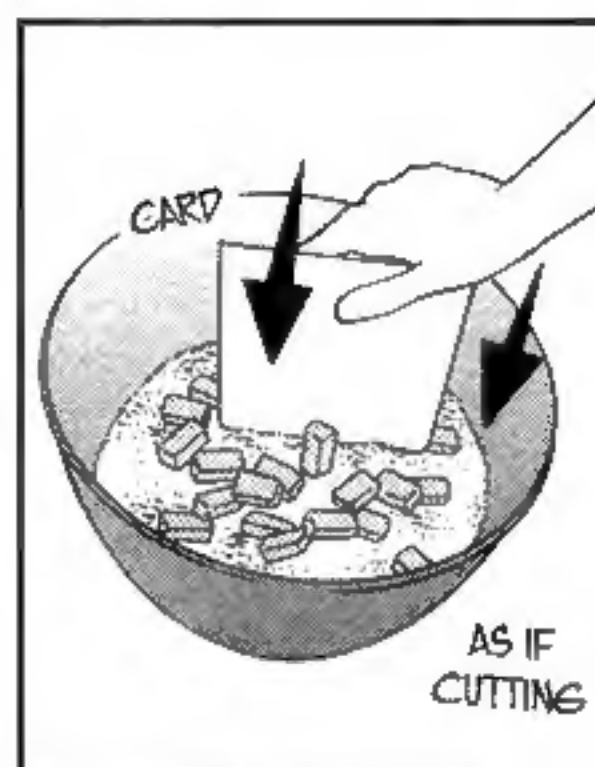
SNOWBALL COOKIES

RECIPE 15



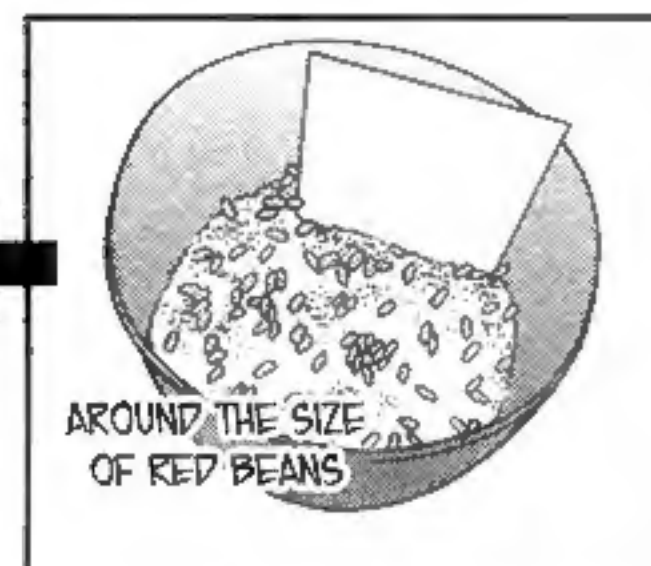
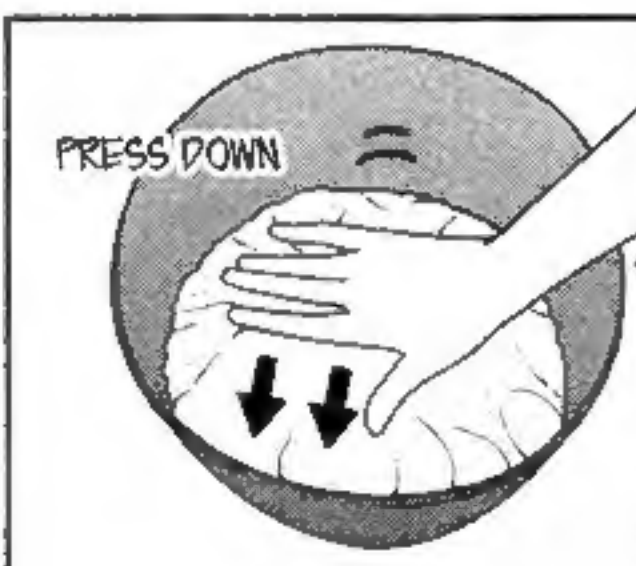
1

Prep



Add the sugar to the bowl of flour and almond powder. On top of that, add butter. Then, as if you are cutting the butter in a vertical motion, mix the butter and sugar.

- + Cut the oven sheets to fit the baking tray.
- + Cut the butter into 1cm cubes and put the cubes in the refrigerator.
- + Combine and mix the flour and almond powder.
- + Pre-heat the oven to 170 degrees celcius.



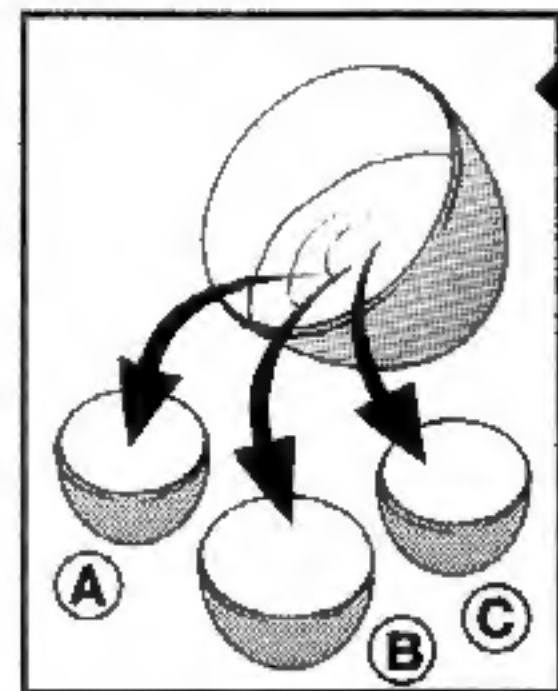
2

When the butter chunks are about the size of small red beans, press and pack the mixture with your hands,

## Let's Try ☆

INSTEAD OF POWDERED SUGAR, YOU CAN ALSO USE GREEN TEA OR COCOA POWDER!





3

To make the cream, add the fresh cream and sugar into the bowl. Then place ice-cold water under the bowl and start mixing the cream with a hand mixer (if you don't have one, use a whisk). Then, place the cream into three separate bowls.

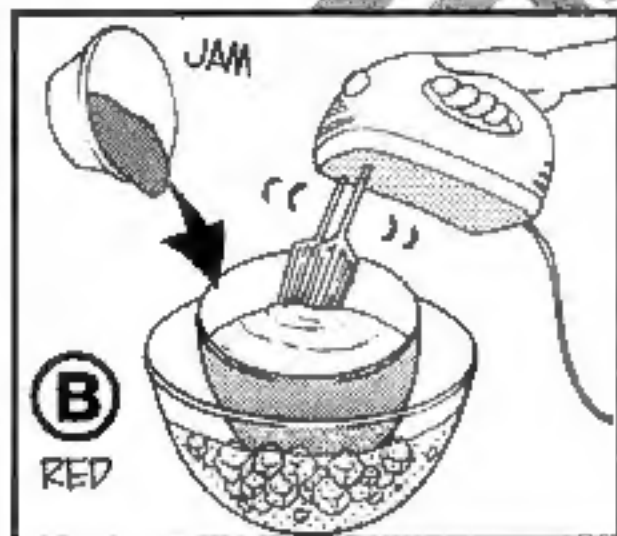
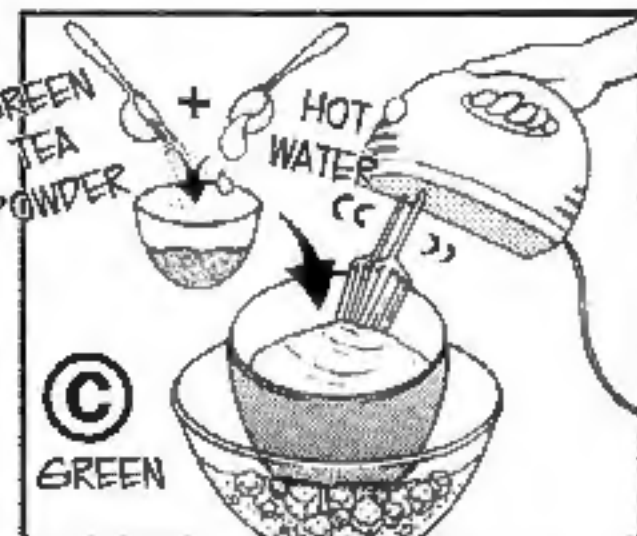
4

For the first bowl, A, just mix it until it is stiff enough to be piped.  
For the second bowl, B, add strawberry jam. Then mix.

For the last bowl, C, dissolve the green tea powder in hot water. Then, slowly add it into the cream, little by little. Then mix.

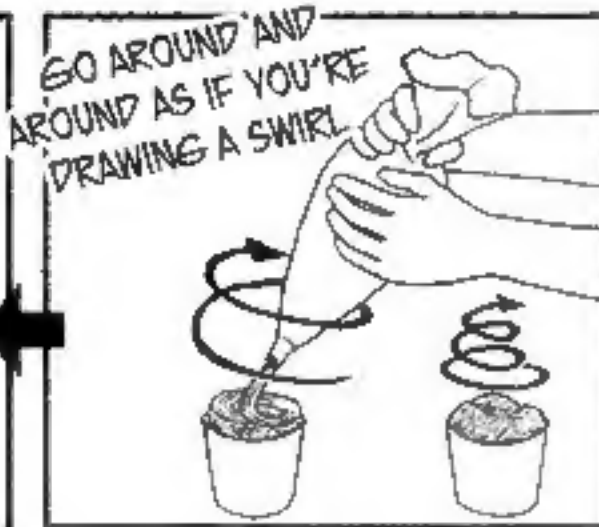
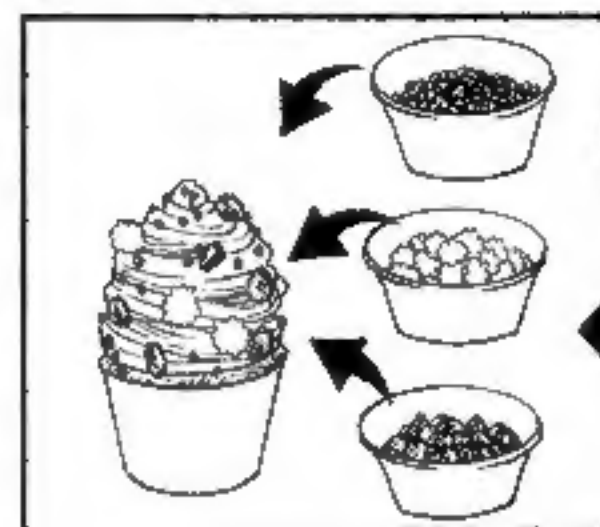
5

Put ★ into separate piping bags that have a star nozzle. Pipe the cream in a shape of a swirl and decorate the cupcake with candy and other garnishes.



### VANILLA ESSENCE

The cream is 8/10 done when the cream bows when you take out the hand mixer. Too much mixing will make the cream too stiff, so be careful of that!



### Let's Try★

INSTEAD OF MAKING JUST TREES, HAVE FUN DECORATING IT INTO ALL KINDS OF OTHER THINGS!



### Things to Prepare

#### Ingredients

#### For cupcake

2 EGGS, 2tB Milk, 80G Sugar, 120G Weak Flour, 1/2 tSP Baking Powder, 80G Butter

#### For decorations

300CC Fresh Cream, 25G Sugar, 50G Strawberry Jam, 1/2tB Green tea powder, 1tB Hot water, Candy, Silver brages, Mimosa, Holly, etc.

TOOLS: Bowl, whisk, Rubber Spatula, Sieve, Paper cups, Spoon, oven, hand mixer, Star-shaped cookie cutter, 3 Piping bags

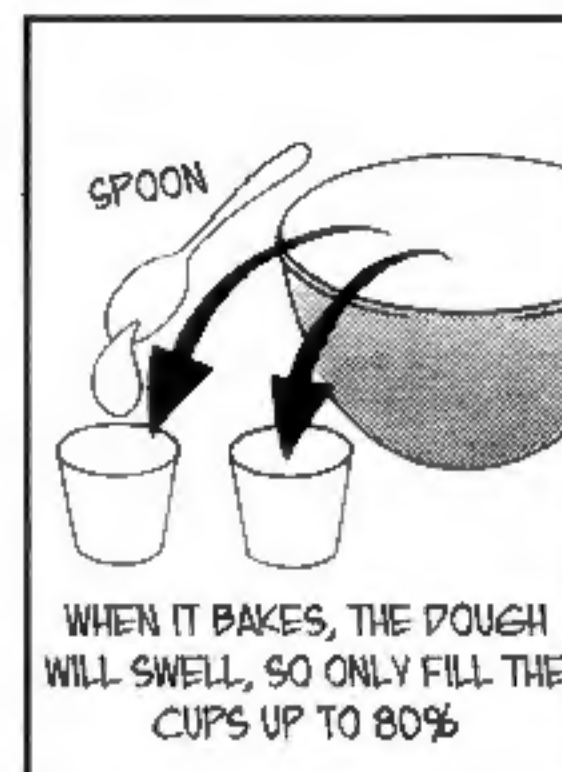
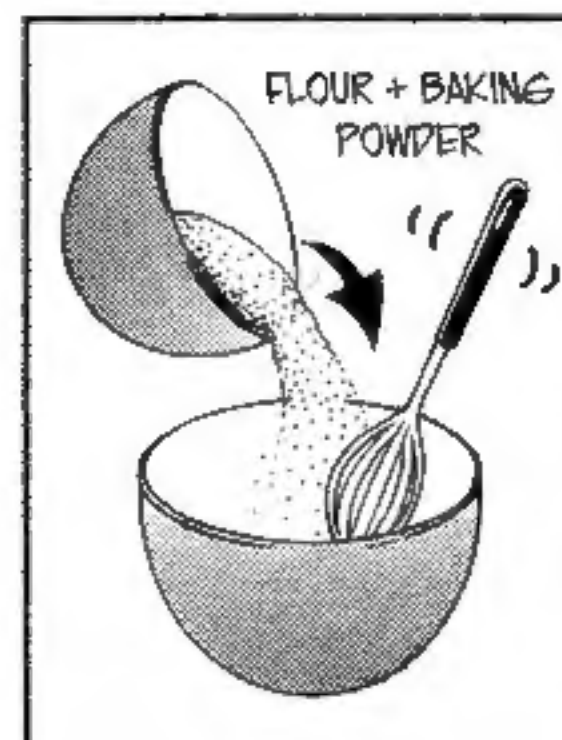
DECORATE A BASIC CUPCAKE LIKE A CHRISTMAS TREE! LET'S TRY IT OUT!

### CUPCAKES

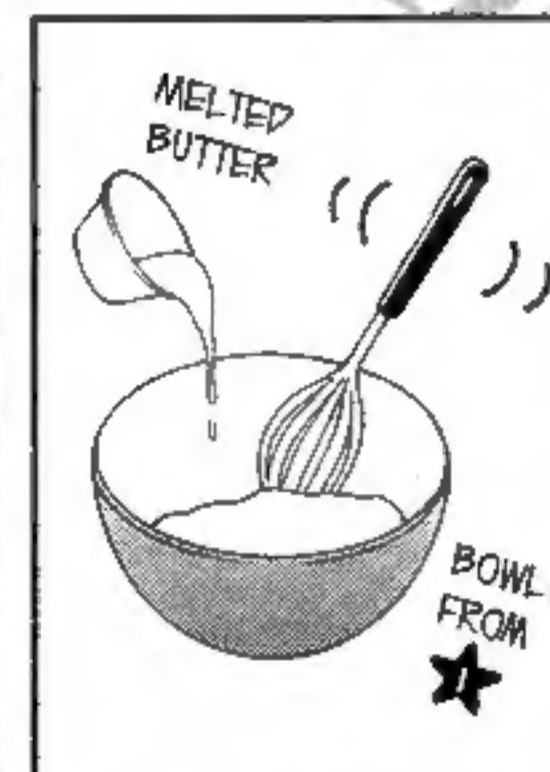
RE  
CI  
PE  
16

1

To make the cupcakes, add eggs, sugar, milk (in that order) to a bowl and mix them with the whisk. Add the flour and baking powder and mix them until you can no longer see any more powder.



WHEN IT BAKES, THE DOUGH WILL SWELL, SO ONLY FILL THE CUPS UP TO 80%



Mix in the melted butter until it is no longer there. Then pour the mixture into cups. Place the cups in the oven for 20~25min.

To see if the cupcakes are ready to be taken out, poke the center of a cupcake with a toothpick. If the batter does not stick, it is ready to be taken out.

Cool the cupcakes on top of a rack.

Prep

2

「夢色パティシエール」⑧巻 ■りぼん・平成22年9月号から12月号に掲載

「夢色パティシエール 番外編」■平成22年・夏の大増刊号 りぼんスペシャル レモンと

平成22年・夏の大増刊号 りぼんスペシャル オレンジに掲載

♥りぼんマスコットコミックス

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